

Milo & Olive Pizza Kit

Store all ingredients except oil & salt in fridge 20 minutes prior to stretching the dough. Make sure dough stays covered. Heat oven to 425-450. Coat a sheet tray with enough oil that no more than a thin layer but not pooling at all. Flour the workspace so the dough won't stick, stretch dough either by hand or with a rolling pin. If by hand, we recommend flattening the dough on the counter, then picking it up by using the backs of your hands/knuckles to slowly rotate and stretch the dough until desired size, about 10-12 inches. We like to leave the edges a little puffy to create a crust. You can also stretch the dough with a rolling pin which will give you a more uniform but flat shape. Lay pizza on the oiled sheet tray, brush more oil on the crust and sprinkle with sea salt. Top with sauce, desired ingredients, and bake for 10-15 minutes until crispy and golden brown. Check the pizza as each oven bakes differently. Slice and serve!