



Contents



Contents of your package will vary depending on what you purchased. If there is an issue with your order, please send photos and contact us immediately.



If you have purchased a bottle of 500ml tomato sauce, each bottle will serve approximately 8 dough balls, we recommend using 2 1/2 desert spoons per dough ball.



Thanks for purchasing Great Balls of Flour dough. You may already know how to handle your dough, in which case please recycle this guide.

Once you have received your dough, it may have grown in transit and could possibly do with knocking back, this is simply a process of carefully reworking the dough into a smaller ball and replacing it in the pot. There is a great short video that shows you how to do this.

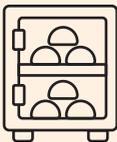
After that, you have a choice depending on when you are planning on baking your pizza.

Refrigerate



Refrigerate - You can refrigerate your dough for up to 3 days after receipt. Just check it occasionally to ensure it's not bursting out of the pot and if it looks like it is, knock it back.

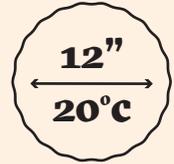
Freeze



Freeze - Your dough can be frozen and kept in the freezer for up to a month. Freeze in the pots provided. When you are planning on baking your pizza remove the dough from the freezer the day before and let it defrost in the fridge overnight, do not defrost in a microwave.

Final proofing before baking.

To ensure you can press out a 12" sized pizza base it's important to let your dough proof and rest. Ideally your dough's internal temperature will be at 20°C. We don't expect everyone to have an instant read thermometer to test the internal temp of the dough, so here are some tips on doing it visually.



Place your dough in a warm place, leave it in the pot with the lid on, this will stop it drying out. If a window is the warmest spot, cover the dough with a tea towel as you want to avoid it sitting in direct sunlight.

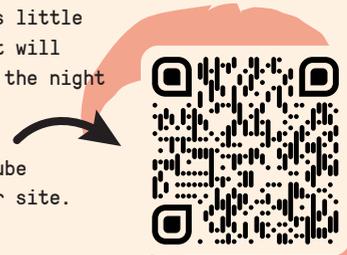
Watch how your dough is growing, you ideally want the dough to start to look as though it's about to escape its pot.



Press the dough, it should feel light and bounce back possibly sticking to your finger a little.

The time this can take will vary as it depends upon the temperature of the room you're proofing it in. It could take as little as an hour or as long as five. If you froze your dough it will take much longer, we recommend removing from the freezer the night before, defrosting it in the fridge overnight.

We have created some excellent video guides on our YouTube channel which can be accessed via the how to page of our site.



Tomato Sauce

If your order includes our tomato sauce. Approximately, each dough ball requires two and half dessert spoons of the sauce. Tomato sauce should be kept refrigerated and used in accordance with the use by date. You can freeze your sauce. We recommend removing your sauce from the fridge one hour before baking to bring it up to room temperature, this will stop it leaking through your pizza base, trust us this is a must!

Check out
our YouTube
channel

Like your dough?

Why not setup a subscription, it's easy and you can cancel at any time. Choose between delivery every two or four weeks.

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