

### Silicone Rubber Base included

Wash your **PiZZa Ball** thoroughly with warm soapy water before use

Hand wash in warm water and wipe dry with a cloth after use (not recommended for dishwasher)

**PiZZa Ball** is an innovative design specially developed to help create a perfect pizza base every time. With its patented design, it allows any one, whatever age or ability, to make any type of pizza base to a professional standard.

**PiZZa Ball** works using the simple and gentle circular movement of the hand. With **PiZZa Balls** design, any thing from size, crust or thickness can be adjusted using a single ball. This means, what ever your taste in pizza, all can be catered for by using **PiZZa Ball**.

**PiZZa Ball** is also suitable for pastries and other dough's. For any further information or help, visit- [www.pizzaball.co.uk](http://www.pizzaball.co.uk)

Patent Pending. Created and designed by BT Design  
All packaging 100% recyclable

# PiZZa Ball

Base Roller



Roll

Make

Bake

### Dough makes 2-3 large pizzas

#### Dough Ingredients:

400g plain flour

250ml tepid water

1 dst spoon fine sea salt

7g pack dried yeast

2 tbsp olive oil

Half tbsp sugar

Spicy sausage (sliced)

Cooked ham (torn)

Olives (halved)

Tomatoes (sliced)

Pineapple cubes

Sweet-corn (tinned)

#### What you need:

Large mixing bowl

Jug

Sieve

#### **PiZZa Ball**

Pizza tray

#### Topping:

Pizza tomato topping

Mozzarella cheese (grated)

Orange pepper (sliced)

Red onion (sliced)

1. In a jug, mix the water, yeast, olive oil & sugar - leave to stand for a few minutes.
2. Sieve the flour & salt into a bowl; make a well in the middle and pour in the yeast liquid.
3. Using a fork, bring the flour in gradually and combine. With your hands, work in the rest of the dough and then knead until smooth and springy.
4. Place your dough in a large floured bowl and cover with a damp cloth in a warm place for an hour or until the dough has doubled in size.
5. Prepare the pizza tray by rubbing with olive oil & dusting with flour.
6. Now divide the dough into 2 or 3 portions - this amount of dough will make 2 large or 3 medium pizzas.
7. Place one portion in the centre of the prepared pizza tray and dust with flour.
8. Place your **PiZZa Ball** in the centre of the dough and start working the ball in a circular motion using the palm of your hand. Pressing hard enough to create a base of desired size and depth. (It may be necessary to re-flour the dough).
9. Spread the pizza tomato topping over your base and cover with grated cheese, adding your toppings as desired.
10. Drizzle olive oil lightly over the toppings and place on the top shelf of a pre heated oven (Gas mark 6 / 200C without the fan) for 15-20mins.

Please note **PiZZa Ball** is not a toy