



# Your Guide to a Perfect Pizza!



## How to handle your dough balls

Welcome to Great Balls of Flour! We're here to help you create delicious, authentic pizzas at home. Our dough is high hydration, which means it might feel different from other doughs you've used – even if you're an experienced baker. To ensure a perfect bake, we highly recommend watching our 5-minute "How To Handle Your Dough Balls" video on [greatballsofflour.com/how-to/](https://greatballsofflour.com/how-to/). It will guide you through the process and help you master our great dough!



WATCH OUR  
5-MINUTE VIDEO

Scan QR code  
to watch video!

## Receiving your balls

### COLOUR TAGS:

- White = Original
- Green = Easy Stretch
- Blue = Sourdough
- Yellow = Wholewheat
- Red = Gluten-Free

### 1 YOUR DOUGH BALLS: ARRIVED DEFROSTED OR CHILLED? NO PROBLEM!

Your dough balls may arrive defrosted or chilled – this is entirely normal.

- You can freeze them for up to 3 months.
- You can store them in the fridge for up to 3 days.



### 2 BEST PRACTICE DEFROSTING & RESTING GUIDE

For the best results, follow these steps to defrost and rest your dough:

**FROM FROZEN:** Take the balls from the freezer the day before you plan to bake, leave them in the bag, and let them defrost overnight.

**PROOFING:** The next day, remove the dough from its bag when it is still chilled and place it in a container to rest, such as our proofing containers or a proofing tray. Leave them to rest in a warm room, like your kitchen, to allow them to relax.

The best resting temperature is around 20°C

Resting times are a guide; warmer temperatures will reduce the time needed.



#### TYPICAL RESTING TIMES - FROM CHILLED, AT 20°C:

- **Original Neapolitan/Chilli/ Wholewheat:** 2 1/2 - 3 hours
- **Neapolitan Easy Stretch:** 1 1/2 - 2 hours
- **Sourdough:** 4 - 5 hours
- **Gluten-Free:** Defrost in the refrigerator overnight or at room temperature (20°C) for 2-4 hours.



#### TEMPERATURE ADJUSTMENT FOR RESTING:

For every degree Celsius above 20°C, reduce the resting time by approximately 15 minutes. For every degree Celsius below 20°C increase the resting time by approximately 15 minutes. We recommend monitoring your dough's readiness rather than strictly adhering to timings, as ambient conditions can vary.

### 3 PREPARING YOUR DOUGH FOR BAKING

When your dough is ready to be pressed, please do not shape it back into a ball, as this will tighten the gluten up, causing the dough to spring back and shrink. You want to keep the dough relaxed.

Sprinkle some Pizza Preparation Dust onto your worksurface. Take one dough ball, carefully dust it with flour, shaking off the excess. Press and stretch until the base is 11 - 12" in diameter.



Improve your pizza-making game with Great Balls of Flour Pizza Preparation Dusts

Only roll the dough out if necessary. We recommend using our 6-inch rolling pin to ensure sufficient space for a great, airy crust, a unique feature of our dough.



#### SPECIAL HANDLING FOR GLUTEN-FREE DOUGH (RED TAG):

Carefully remove the dough ball from its plastic bag. Dampen your hands with a bit of water and gently rub and massage the surface of the dough ball to rehydrate it and prevent cracking. You'll feel the dough become softer and more pliable.

Rub vegetable oil over the ball before pressing it out. This helps further hydrate and seal in moisture.

Press the ball out to approximately a 7-inch diameter, and then switch to our 6-inch roller to roll the rest of the dough out to your desired size.

**Important Tip:** When rehydrating your gluten-free dough, avoid adding extra gluten-free flour, as this can absorb moisture and cause the dough to crack.

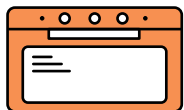
Use our Riceolina Dust to prevent sticking. Gluten-free dough can cook slightly faster than wheat-based dough, so keep a close eye on it when cooking.



#### 4 BAKING YOUR PIZZA

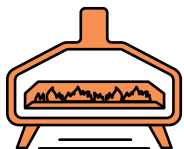
We recommend using Pizza Peel Dust to avoid the pizza base sticking to your pizza peel.

You can enjoy great homemade pizza all year round, even when the weather is wet or cold, by using your standard kitchen oven!



##### A. In a Kitchen Oven:

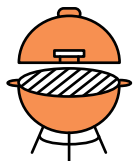
Preheat your oven to its maximum temperature. Use a pizza stone, an upturned baking tray, or a pizza steel. Cook for 3 minutes, then rotate 180 degrees and cook for an additional 3 minutes, until the cheese is golden brown.



##### B. In a Pizza Oven:

Refer to your oven's instruction manual for heating details. Ensure the stone is hot and reheats between each cook (ideally the stone would be around 300°C).

Slide the pizza into the oven. Keep an eye on it and rotate 90 degrees every 20-30 seconds until cooked. This ensures the base and crust cook uniformly and don't burn.



##### C. In a BBQ/Kamado Style Oven:

Heat as per pizza stone instructions. Place the pizza inside and close the lid. Cook for 4-5 minutes. Resist the urge to check during this period to avoid losing heat, which can stop the top from cooking.



[greatballsofflour.com](http://greatballsofflour.com)

#### 5 TASTY RECIPES & MORE!

##### MAKING A MARGHERITA

Sprinkle some semolina four mix on the work surface, take one dough ball, stretch and press it out.

- Add tomato sauce.
- Add cheese.
- Sprinkle with Basil leaves after cooking (optional) and drizzle with some Extra Virgin Olive Oil.



##### GARLIC BREAD

Prepare dough as per instructions. Brush with garlic butter, optionally, sprinkle with Rosemary and a little cheese. Bake until golden.



##### VISIT OUR HOW TO PAGE AT

[greatballsofflour.com/how-to/](http://greatballsofflour.com/how-to/) for short tutorials on everything from what to do when your dough arrives, resting your dough, and transferring it to your oven.

##### Got more questions? Visit our FAQ guide:

[greatballsofflour.com/frequently-asked-questions/](http://greatballsofflour.com/frequently-asked-questions/)

##### Share Your Creations!

**We love to see your photos and recipes!**

Share them on Facebook, Instagram, and Google. If you have a great recipe we haven't made, let us know – it might even make it onto our recipe page!

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