

1. Remove dough ball from freezer. Place on LIGHTLY oiled surface, LIGHTLY oil top of dough ball, and cover with Saran Wrap, so that no edges of dough are exposed to air.
2. Place this in the refrigerator overnight
  - a. Dough balls will be thawed by the morning
3. About 2 hours before making pizza:
  - a. Take dough balls out of refrigerator and set on countertop.
  - b. \*\*this time frame is a judgement call
    - i. If the weather is hot, it will only take about 30-60 minutes for the dough to be ready for stretching
    - ii. If the weather is cold, it will take a full 2 hours for the dough to be ready
    - iii. If the weather is 60-70's it may take about 1-2 hours
  - c. The dough is ready when you can easily stretch it and it holds the shape.
    - i. \*\*if the dough is cool to touch, and dough wants to snap back while stretching, it is NOT ready
4. Dough is very forgiving
  - a. It will still cook well if the dough is 'overproofed'
  - b. If the dough wants to stretch completely and tear, it is overproofed
    - i. You can still make pizza, just be very careful when stretching
5. TOPPINGS
  - a. Less is more
  - b. Be mindful of how much toppings you put on the pizza
    - i. If overloaded, it will be too heavy and the dough may tear when transferring to the oven
    - ii. You want to taste the crust. Scatter toppings but don't smother so that cheese melts completely together