

Guillermo's

Dough Preparation

Step # 1 Preheat oven or grill to 550 degrees. Use the convection oven feature if your oven is equipped.

Step # 2 Pull out your Guillermo's Kit from the refrigerator and begin to unpack around your area you will be stretching your pizza dough. A flat surface is required to allow your dough and flour to move freely. Allow at least a 20" radius to work and stretch your pizza dough.

Step # 3 Flour your smooth work top and continue to add flour until you can comfortably press the dough without it sticking to your fingers. Be careful not to over flour and attempt to evenly distribute your flour. Press and shape your pizza dough with the top of your fingers attempting to level and shape it into a round flat circle and focusing away from the immediate center. Make every effort to keep the dough even. Tuck in all edges that distort the roundness by simultaneously pressing and tucking back the edges.

TIPS

- Use flour liberally but carefully.
- Always use a rolling pin to assist you. Remember uneven pizza borders add character.

Step # 4 Pinch your crust by using both hands. Use your fingers on one hand and the side of your palm on the other. Start from the top of the dough where you feel comfortable and work your way down then pulling the dough up or away from you (This is where our video is very beneficial).

TIPS

- Carefully patch holes by bringing one side of the hole to the other and press & mend together.

- Continue to use a rolling pin to help ensure your stretched out dough is as level as possible. You do not want it to thin simultaneously you do not want it thick. Use your best judgement to simply make it happen.
- Minimize working the dough in the middle and put 75% of effort pressing between the edge of the crust and center.

Step # 5 Stretch the dough with your hands by gently spreading it. Keep your fingers and palms inside of the crust but as far away from the center. As you continue to gently stretch (Take your time and engage the elasticity of the dough!!) Use the outside of your fingers and palms, place one hand over the other and gently stretch out by pulling both hands away from each other with more pressure distributed towards your finger and less on the outside of your palms. Combine this stretch with finger presses throughout the dough. Use a rolling pin to assist.

ADVANCED – Place the dough on top of your palms and “reverse” your hand motions. Instead of stretching your palms out and away, stretch in pulling your thumbs toward your chest using your thumbs and the top of your hands and fingers to evenly distribute the stretch again with more of the stretch against your thumbs (gravity will assist stretching the center & this is why we minimize touching the center during our initial stretch on the flat smooth counter top).

TIPS

- You may practice “tossing” the dough with a small damp towel 12” X 12”.
- Use a rolling pin to assist if necessary.

Step # 6 – Liberally spray your pizza screen with a cooking spray and place your stretched dough on top of pizza screen ensuring your dough is not overlapping the screen. Top the Pizza!!!

TIPS

- After your dough is on the oiled screen, spray the top of the dough and let the dough rise a bit by bringing it to room temperature.
- When you sauce the dough, spoon the pizza sauce away from the center – Less sauce in the center and more towards the edges and center.
- Use less cheese than you would expect. You want your pizza to be a fine balance of toppings, sauce and cheese. Guillermo – 210 665-8095 M-F 8-5.

Baking Tips

- Oven or grill should be at 550 degrees. Nothing less than 525 or greater than 575 degrees.
- All ovens are different.
- On a grill - Use medium direct heat under pizza and high heat on the sides.
- Do not move the pizza from its original placement spot on grill to another hot spot unless you want to char. Charring happens fast so keep a continuous eye on the bottom of the pizza with a spatula.
- While on the grill or oven, If the pizza is baking too quickly on the bottom, you can slip a cool baking sheet (cookie tray) under the pizza to stop the baking process on the bottom while the pizza continues to bake on top.
- Baking a pizza requires a lot of engagement. REMEMBER – Think of a slice bread in a toaster. The bread can easily over toast and burn. But a toaster has a timer. With your pizza, YOU ARE THE TIMER.