STRIVE TO MAKE EVERY PIZZA PERFECT!

10 PIZZA COMMANDMENTS

PRESS & STRETCH		
1	*CRUSTS*	Well defined, no bigger than your pinky (pre bake)
2	BASE	Even thickness, crust to crust, no thin spots
SIZE & SHAPE		
3	SIZE	Right to the edge of the screen
4	SHAPE	Perfectly round
TOPPING		
5	QUANTITY	Correct amounts of each topping to ensure balance
6	DISTRIBUTION	Toppings evenly spread to the crust
WELL BAKED		
7	COLOUR	Deep brown caramelised base and crusts, char is fine, must not be burnt
8	*ZERO FLOP*	Thin & crispy base that holds it's shape to the tip of the slice
9	CRUNCH	You should be able to hear the pizza when slicing. Pizza should rest on a rack for 20 seconds
WELL TIMED		
10	TIME	Pizza 15 minutes - snacks >10 minutes