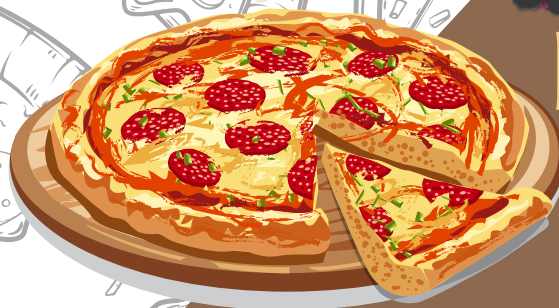


Pizza

PRIVATE Party



Learn how to:

- Choose and source ingredients
- Make Dough from scratch
- Handle dough
- Rest and ferment dough properly
- Stretch Dough for desired pizza type and style
- Cook pizza in your own home

What we provide:

- Ingredients for dough & select classic pizzas
- Mixer(s)
- Pre fermented dough for teaching purposes

What you provide

- Space for dough making
 - Your favourite pizza toppings
 - Your oven of choice (indoor or outdoor)
-

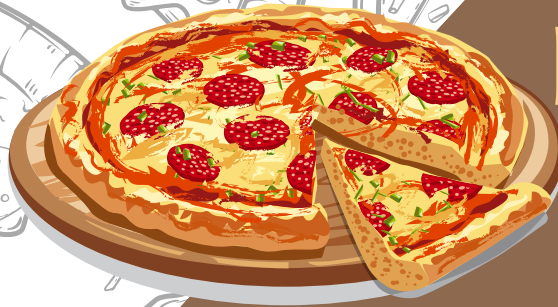
The Perfect Gift

For the pizza lover in your life:
Gift Certificates also available on request



Pizza G

PRIVATE Party



Have a real live pizzaiolo come to your home to teach you and your friends how to make our famous dough. We will bring the flour and yeast as well as our own mixer along with pre made doughs so you don't have to wait to see the results. We take the time to explain hydration and fermentation techniques as well as how to assemble and cook your pizza to perfection.

Pizza G always travels with a Gozney oven to show you how we make pizza and why we use the Gozney, in addition to using whatever you have at home (conventional indoor or backyard oven of your own).

Expect to get your hands doughy and eat some great pizza on this night! Learn to stretch, launch, and spin a pizza. You will also each receive a printed dough recipe, 2 frozen doughs, and the desire to make pizza for your friends and family.

Cost

\$100 per person +tx
Minimum 6 people
1.5 – 2 hrs

For bookings call or text +506-988-2601 or email:
pizza.g.pies@gmail.com

See you at the party!