



***DO NOT COOK THE PIZZA ON THE CARDBOARD INSERT THAT SUPPORTS THE BOTTOM OF THE PIZZA.**

Erbelli's Half-Baked Pizza - Storage

- Store in the refrigerator if you plan to bake your HALF-BAKED pizza within 24 hours of purchase
- If you freeze your HALF-BAKED pizza put it in the freezer in the plastic wrap that it comes with. Best results: Allow to thaw in refrigerator for 24 hours and put in pre-heated oven directly from the refrigerator.

Erbelli's Pizza Half - Baked Pizza Cooking OVEN Instructions

- Preheat oven to 400F
- Remove HALF-BAKED pizza and discard plastic and the bottom cardboard insert. **DO NOT COOK THE PIZZA ON THE CARDBOARD INSERT.**
- Place HALF-BAKED pizza directly on non-stick cooking sheet, re-useable 14" pizza screen (which you can purchase for \$3 from Erbelli's), or baking stone and set in preheated oven on center rack
- BAKE pizza 5 to 18 minutes depending on personal preference, pizza is done when cheese is melted, and crust is golden brown. Please check oven regularly to ensure best results
- When pizza is done, remove from the oven and let cool for a few minutes and slice to preference

Erbelli's Pizza Half - Baked Pizza GRILLING Instructions

- Preheat GRILL to 350F to 400F
- Remove HALF-BAKED pizza and discard plastic and the bottom cardboard insert. **DO NOT COOK THE PIZZA ON THE CARDBOARD INSERT.**
- Place HALF-BAKED pizza directly on GRILL grates
- GRILL pizza 5 to 15 minutes depending on personal preference, pizza is done when cheese is melted, and crust is golden brown. Please check the bottom of pizza regularly. You are looking for the crust to get brown.
- When pizza is done, remove from the GRILL and let cool for a few minutes and slice to preference