

"Freshly made pizza ready for you to take home and pop in the oven!"

PARMAGIANNI

TAKE-N-BAKE PIZZA



Fresh Ingredients. Made Fresh. Baked Fresh.

516-766-1900 • 212 North Long Beach Rd, Rockville Centre, NY 11570 • www.parmagianni.com

TAKE-N-BAKE INSTRUCTIONS

Hints for Pizza Perfection:

Let uncooked pizza rest at room temperature for 20 minutes.
For best results, prepare only one pizza at a time.
Refrigerate pizza if you're not going to bake it within one hour.
Make sure baking tray does not touch sides or back of oven.
Do not reheat the pizza on the baking tray in oven.
Freezing our fresh pizza is not recommended.

Traditional Baking Method:

Place oven rack in CENTER position at least 6 inches from heating element and preheat oven to 425°
Remove plastic wrap, place pizza and tray on the CENTER rack. (Do not remove parchment paper)
Check pizza after 3 minutes. If bubbles appear, puncture with fork. Rotate pizza in oven for more even baking if desired. Be careful, oven is hot!
Pizza is done when crust is golden brown and cheese is melted.
Typical Baking Times: 16-22 minutes.
Remove pizza from oven, let sit for a few minutes. Cut, serve and enjoy!

For a Crispier Crust (Recommended):

After approx. 5-7 minutes, using oven mitt, pull out oven rack and gently slide the baking tray out from under the parchment paper so that the parchment and pizza are directly on the oven rack.
Pizza is done when crust is golden brown and cheese is melted.
Typical Baking Time: 16-22 minutes.
Using an oven mitt, slide baking tray back under the pizza to remove pizza from oven.
Let pizza sit for a few minutes. Cut, serve and enjoy!