

Lagostina

Pizza Stone



The Italian pleasure of fine cooking.

www.lagostina.com

CAPRICCIOSA



Ingredients for 2 – 3 pizzas

- Total time: 20 minutes
- Preparation time: 15 min
- Cooking time: 5 min
- Difficulty level: very easy

- 500 grams of pizza dough (see PIZZA DOUGH RECIPE)
- 400 grams of fine tomato sauce
- 10 fresh basil leaves
- 100 grams mozzarella cheese
- 1 tablespoon of extra virgin olive oil
- 150 gr of champignon mushrooms
- 80 gr of black olives
- 3 eggs
- 120 gr of cooked ham
- 60 gr of artichoke hearts in oil
- 3 grams of fine sea salt
- 1 tablespoon of extra virgin olive oil

Method

Pre-heat the pizza stone on an electric hob (maximum power) or on a gas hob (medium heat) or directly in the oven (240°C / 500°F). The Pizza Stone must be pre-heated for at least 15 minutes. Divide the dough into 2 or 3 equal balls.

Roll out one ball of dough on a floured work surface with a flour covered rolling pin applying light pressure. While kneading the dough, cut out the circle of pizza using the Lagostina Pizza cutter.

Season the tomato sauce with salt, oil and basil.

Ladle sauce onto prepared dough, starting from the middle and working out in circles. Top with shredded mozzarella, finely chopped champignon mushrooms, olives, raw egg, pieces of cooked ham and artichokes in oil.

Move the pizza on preheated pizza stone. Bake the pizza in the pre-heated oven at 220°C/425°F for about 5 minutes. The pizza is ready when the topping is golden and bubbling and the dough along the edge is nice and crispy. Cut pizza into wedges.

Enjoy!



Authentic Sicilian lava stone slab
Elegant stainless steel polished ring
Secure stainless steel riveted handles
Pizza cutter included



Dishwasher
safe
(stainless steel
part only)



Oven safe



MADE IN ITALY



MARGHERITA



Ingredients for 2 – 3 pizzas

- Total time: 20 minutes
 - Preparation time: 15 min
 - Cooking time: 5 min
 - Difficulty level: very easy
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- 500 grams of pizza dough (see PIZZA DOUGH RECIPE)
 - 400 grams of fine tomato sauce
 - 10 fresh basil leaves
 - 150 grams mozzarella cheese
 - 3 grams of fine sea salt
 - 1 tablespoon of extra virgin olive oil

Method

Pre-heat the pizza stone on an electric hob (maximum power) or on a gas hob (medium heat) or directly in the oven (240°C / 500°F). The Pizza Stone must be pre-heated for at least 15 minutes.

Divide the dough into 2 or 3 equal balls. Roll out one ball of dough on a floured work surface with a flour covered rolling pin applying light pressure.

While kneading the dough, cut out the circle of pizza using the Lagostina Pizza cutter.

Season the tomato sauce with salt, oil and basil.

Ladle sauce onto prepared dough, starting from the middle and working out in circles. Top with shredded mozzarella.

Move the pizza on preheated pizza stone. Bake the pizza in the pre-heated oven at 220°C/425°F for about 5 minutes. The pizza is ready when the topping is golden and bubbling and the dough along the edge is nice and crisp.

Cut pizza into wedges.

Enjoy!



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Oven safe



MADE IN ITALY

MUSHROOMS AND SAUSAGE



Ingredients for 2 – 3 pizzas

- Total time: 20 minutes
- Preparation time: 15 min
- Cooking time: 5 min
- Difficulty level: very easy

- 500 grams of pizza dough (see PIZZA DOUGH RECIPE)
- 200 grams of mushrooms
- 150 grams mozzarella cheese
- 100 grams of sausage

Method

Pre-heat the pizza stone on an electric hob (maximum power) or on a gas hob (medium heat) or directly in the oven (240°C / 500°F). The Pizza Stone must be pre-heated for at least 15 minutes.

Divide the dough into 2 or 3 equal balls. Roll out one ball of dough on a floured work surface with a flour covered rolling pin applying light pressure.

While kneading the dough, cut out the circle of pizza using the Lagostina Pizza cutter.

Top with finely chopped mushrooms, chopped sausage and shredded mozzarella.

Move the pizza on preheated pizza stone. Bake the pizza in the pre-heated oven at 220°C/425°F for about 5 minutes. The pizza is ready when the topping is golden and bubbling and the dough along the edge is nice and crisp. Cut pizza into wedges.

Enjoy!



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MADE IN ITALY

DOUGH



Ingredients

- Total time: 6-8 hours and 20 minutes
- Preparation time: 20 min
- Waiting time: 6-8 hours
- Difficulty level: very easy

- 380 grams strong bread flour or Italian "00" flour
- 200 grams warm water
- 5 grams sugar
- 5 grams extra virgin olive oil
- 5 grams fine sea salt
- 7 grams fresh yeast

Method

In a bowl combine warm water, fresh yeast and extra-virgin olive oil. Mix well. Add half the flour. Mix everything well.

Add the salt and sugar to the still wet dough. Mix well and add the rest of the flour.

Continue to work the dough well with your hand until the dough becomes quite thick and no longer attaches to the surface of the bowl.

At this point, put the dough on the floured work surface. Knead it well until it becomes a smooth, firm ball.

Put the ball back into the bowl. Grease the surface of the ball with a small quantity of olive oil.

Cover the bowl with cling film to prevent the surface of the dough from drying out.

Leave the dough to rise in a warm place until the volume is doubled for about 6-8 hours. More rising time makes the pizza dough better and more digestible. Dough for real homemade Italian pizza is ready.

Enjoy!



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MADE IN ITALY

