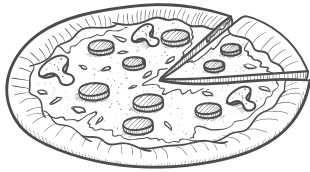
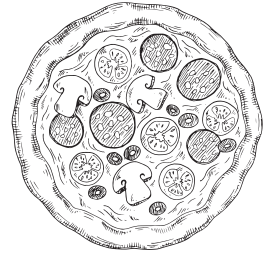


*gluten-free or gluten-free & keto*



# PIZZA

*crispy / crusty / delicious*



Calla Pizza Crust available as:

Gluten-free frozen dough 454g (makes one 14" pizza)

Par-baked, gluten-free crust (one 12" pizza crust)

Par-baked, gluten-free, KETO crust (two 10" pizza crust)

## Frozen Dough:

1. Thaw the dough in the fridge overnight or on the counter till completely thawed
2. Preheat oven to 400'
3. Well oil a pizza pan (we recommend a pizza pan over a pizza stone for the best product)
4. Place thawed dough on the oiled sheet and using oiled or wet hands press the dough to fit pan

Looking for a THIN CRUST then follow the instructions without waiting  
Looking for a THICK CRUST then let the crust sit for 20 min.

5. Bake, undressed, dough in oven for 7-9 min.
6. Remove from oven and dress with your favourite toppings
7. Bake with toppings for 12-15 min or until cheese is bubbling and crust golden
8. *Slice, eat & enjoy!*

## Par-baked Crust: (Gluten-free or KETO)

1. Preheat oven to 400'
2. Dress crust with your favourite toppings
3. **Gluten-free:** Bake for 12-15 min or until cheese is bubbling and crust golden
4. **KETO:** Bake for 9-12 min or until cheese is bubbling and crust golden
5. *Slice, eat & enjoy!*

