

✿ Baking Altamura pizza ✿

1. Preheat oven to **500 degrees**.
2. Remove plastic. Use cardboard to slide pizza directly onto the lower-middle rack. **Do not use a cookie sheet or baking stone.**
3. Cook pizza **7 to 8 minutes** until the crust is browned slightly and the cheese bubbles.
4. Using a wide spatula, gently slide the pizza off the wire rack onto a cutting board to remove from the oven. A pizza peel may also be used.
5. Pizza may be sliced immediately with a pizza rocker knife or pizza cutter.
6. Let sit **two to three minutes** before eating.

Enjoy the authentic taste of Italian pizza!

Do not bake in convection or microwave ovens.

NOTE: Every oven is different and may need to bake longer based on that particular oven temperature.

ALTAMURA

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🌿 Grilling Altamura pizza 🌿

1. Preheat grill to **500 degrees** or equivalent. Use grill thermometer as necessary.
2. Remove plastic. Use cardboard to slide pizza directly onto the grill rack. **Do not use a grill pizza stone.** Immediately close the grill cover.
3. Cook pizza **6 to 7 minutes** until the crust is browned slightly and the cheese bubbles. Grill temperatures may vary; open cover and check your pizza at 4 minutes.
4. Using a wide spatula, gently slide the pizza off the rack onto a cutting board and remove from the grill. A pizza peel may also be used.
5. Pizza may be sliced immediately with a pizza rocker knife or pizza cutter.
6. Let sit **two to three minutes** before eating.

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