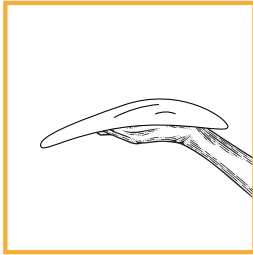




How to flare a pizza like a pizzaiolo!



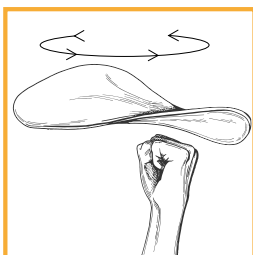
Once you've made your pizza dough (see our recipe for Margherita on Piccolo Corner) and rolled it into a flat shape - pick up the dough and pat off all the flour. Lay the dough flat in your right hand (if you're right handed or left hand if you're left handed).



Now, raise the dough with a twist and catch it with your other hand which should be in a fist and keep rotating in a circular motion.



Flip the dough to your other hand (in a fist) and continue the rotation in the same direction to stretch the dough.



Flip the dough back and forth from fist to fist until you're happy with how stretchy and thin it is. Be careful not to tear it!
You're a pro! Share with us #PiccoloPizzaiolo.