

Tribute Pizza®

72+ Hour Pizza Dough & DIY Pizza Kit Instructions updated 8.15.2026

High Level Notes

- Keep the dough cold until you're ready to use it. Our dough is "pre-fermented", so it's ready to use straight from the fridge. Let us know if you're not planning on using the dough the day you pick it up.
- Preheat your baking steel / pizza stone / large cast iron pan in your oven as hot as it goes, hopefully 500-550 degrees F for an hour plus on the middle rack.
- If using a consumer grade pizza specific oven, preheat according to instructions to your preferred temperature... we like 625 F, ourselves...
- Have all ingredients and utensils 'mise en place' (ready to go) and cool so that once you start stretching the dough, you can assemble the pizza quickly.
- Some items, like mushrooms, greatly benefit from being cooked in advance, so you can cook off their retained water, so your pizza isn't a river. Similarly, cook all raw proteins in advance, and then allow them to cool down. Never try to top your raw pizza skin with hot toppings, it's not gonna go well.
- Dough can be precious or not. If you have a problem, like the dough rips or becomes an amorphous blob, free to try to save your ingredients, and try again on a new dough... Or, make a calzone!

Things You'll Need:

- Something to bake the pizza. For home ovens, we love the [Baking Steel](#). Ceramic baking stones work great too. We've used griddles, upside-down cast iron pans, or even heavy baking sheet pans with success. Heavier is better, because they have more thermal mass, ie they can hold more heat, and transfer more heat to the pizza.
- For consumer grade pizza ovens, really like Gozney ovens... If I'm in the backyard, the Dome is great, if I'm on the road, the Arc XL makes a 16" pizza pretty darn well, in an oven one person can carry. In a pinch, we've an Ooni, but they feel more like toys than serious cooking appliances. Regardless of what oven you're using, we recommend **not**

firing them as hot as they go (ie 900+, too hot!), so that you've got a little more room for error on rotations, etc.

- Something to transfer the pizza with from the counter to the stone/steel/cast iron/ baking sheet. We use a [badass perforated peel](#), but [any one](#) will do. Realistically, anything thin that will work like a giant spatula will work. In a pinch, we've used a piece of clean sturdy cardboard, ie a pizza box.
- Spoon / ladle for sauce.
- Bench flour, to work the dough with.
- Either experience stretching dough, or a rolling pin.
- All your ingredients / toppings ready to go.

Assembly Directions

- Liberally apply flour to the dough in the cup. 'Walk' your fingers around the cup, breaking the seal between the dough and the cup, so that you can remove the dough and keep it round. Place dough bottom side up, on a floured food safe work surface (bigger than you think you'll need).
- Sprinkle the bottom with a little more flour, well dusting the dough all around. Try to keep the dough round.
- Either hand stretch the dough or use a rolling pin to stretch the dough to about 13" round. If it's a little smaller, your pizza will be a little thicker. If it's square, or trapezoidal or totally wonky, don't worry, it'll still be delicious; evenness is more important, so it all cooks same.
- Once the dough is stretched, transfer it onto a lightly floured peel / piece of cardboard / etc.
- This is where you have to move fast. Apply your sauce, cheese, and then toppings. We like to keep about a one inch border.
- Once your pizza is all topped, add a little oil and salt to marry all the flavors together. But be judicious, you don't want too much. Too much stuff means too much weight, which makes the pizza stick to the peel, and hard to transfer. Also, be cautious not to get sauce / cheese / other stuff on the peel, or you'll have a 'road block', an impediment that prevents your pizza from transferring cleanly.
- Carefully 'launch' the pizza onto the pre-heated stone / steel / upside down large cast iron / upside down baking sheet. If your oven has a broiler in the same chamber, on the ceiling of the oven, switch from oven setting to broil. If you don't have a broiler, or it's in a drawer underneath the oven chamber, don't worry about it.
- Cook the pizza until the bottom is set, the crust is golden brown, and the cheese is melty and the toppings are all cooked.
- Remove from the oven, and let cool for a minute or two on a wire rack or a screen. Finish with hard cheese (we use pecorino), any fresh herbs or arugula, or whatever you like.