



Parbaked Pizza

What is a parbaked pizza? It's a pizza that has been partially baked at Fine Folk, then you finish it off at home for the hottest, crispiest pizza experience in just minutes!

Instructions

1. Place your order by phone or online and let us know to "Parbake" your pizza and "Leave it Uncut."
2. Preheat your home oven to 500° while you wait for your order to be delivered, or when you return from pick up.
3. Lightly spread olive oil onto the Pizza Baking Screen to prevent the pizza from sticking. Alternatively, you can use a pizza stone.
4. Place the uncut pizza on the Pizza Baking Screen.
5. Insert the pizza into the oven on the MIDDLE RACK! (The lower rack will cause the pizza to burn on the bottom.)
6. Bake **5-7 minutes** or until desired crispiness (every oven is different and times can vary depending on the type of pizza.) **KEEP A CLOSE EYE ON THE PIZZA.**
7. When ready, take the pizza out of the oven by carefully grasping the Pizza Baking Screen.
8. Slide the pizza off the screen and back into the original box.
9. Cut the pizza into even slices. (**Recommended: 8 slices for a 12" pie**)
10. Let it cool for a minute and dig in!
11. For next day reheating, follow the same steps above.