



Reheating/Re-Crisping Your Pizza

There's nothing like the taste and smell of freshly-baked pizza as it comes out of the oven. Because we can only offer delivery or pickup options at this time, we wanted to let your family know how to recreate the true Fine Folk dining experience featuring a piping hot, perfectly crispy pie, at home.

All you need is an oven, a pizza screen, pizza cutter, and the pizza of your choice!

Get Your Reheating Tools:

- 16" Round Pizza Baking Screen - **\$10** **Available online under Gifts and Swag*
- Pro-Pizza Cutter - **\$10** **Available online under Gifts and Swag*
- 16" Uncut Fine Folk Pizza ordered **Please request upon ordering*

Let's Get Started! Follow these steps for the crispiest at-home pizza:

1. Place your order by phone or online. Don't forget to note that you would like an uncut pizza!
2. Preheat your home oven to 500 degrees while you wait for your order or when you return from pick up.
3. Lightly spread olive oil onto the Pizza Baking Screen so the pizza doesn't stick-- super important!
4. Place the uncut pizza on the Pizza Baking Screen
5. Put the Pizza Baking Screen and pizza into the oven on the TOP RACK of the oven, the lower rack will cause the pizza to burn.
6. Bake for approximately 2 minutes or until desired crispiness and temperature. Each oven is a bit different and times can vary depending on the pizza type. KEEP A CLOSE EYE ON THE PIZZA and do not walk away! It will bake quickly.
7. Use oven mitts to take the pizza out of the oven by grasping the Pizza Baking Screen (with two hands for stability).
8. Slide the pizza off the screen and back into the original pizza box.
9. Cut the pizza with the slicer. Recommended 8 slices.
10. Let your pizza cool for a moment and dig in!
11. For next day slice reheats follow the same steps as above.

