

PIZZA & MARINARA 02/03

Learn how to craft pizza at home! Your class starts with the most important part: making the dough and sauce. After a lot of kneading and stirring, our chef will tell you the differences between different styles of pizza throughout Italy and discuss the Neapolitan traditions. Next up is learning how to roll out or hand toss your pizza dough. Then, create a cast variety of pizzas complete with different delicious toppings, using only the freshest and best ingredients. Once your pizzas have been assembled, our chef will show you how to heat your oven just as you would in your own kitchen, so you can recreate these delicious creations at home! As your pizzas are cooking, enjoy a fresh salad, our signature bread and butter, and a glass of wine or beer. Once baked you can dig into your pizza creations and wash it all down with traditional gelato!

What You'll Need:

Just a smile, an open-mind, and the excitement to learn!

If you have long hair, please bring a hair restraint.

Details:

February 3rd, 2020

6pm - 8pm

\$99 per person

**Please note, this is not a redeemable ticket. Your name is on our Class Roster, we will check it off upon your arrival.
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