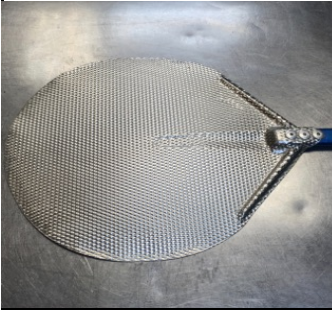
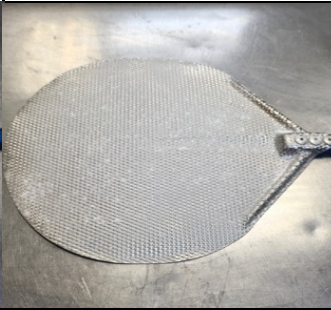









ANDOLINI'S DIAVOLO - PURPLE			14in
STEP 1	BASE - OLIVE OIL SHEEN		
STEP 2	CALABRIAN SAUSAGE	CUP	1
STEP 3	MOZZ BALL SLICE TOTAL	SLICES	12
STEP 4	PISTACHIOS WHOLE	TBLSP	2
STEP 5	CHILI FLAKE	Pinch	1
STEP 6	OLIVE OIL DRIZZLE 4 LINES PRE-BAKE		
BAKE IN OVEN - 8 SLICE			
STEP 7	SALT PINCH	Pinch	1
STEP 8	OLIVE OIL DRIZZLE 4 SPIRALS		
SPECIAL PEEL		LIGHT DUSTING	OLIVE OIL
			
MOZZ / CALAB		PISTACHIOS	CHILI FLAKE
			
SALT		EVOO	FINAL
			
Notes:			
		<ul style="list-style-type: none"><li>* PEEL MUST BE CLEAN OF EXCESS FLOUR</li><li>* LIGHTLY FLOUR PIZZA PEEL</li><li>* DO NOT TOUCH THE PEEL TO SPREAD FLOUR</li><li>* LIGHTLY DUST IT FROM 18IN ABOVE</li><li>* SQUEEZE WATER OUT OF CHEESE</li></ul>	