



ALPHA OMEGA

Craft Your Own Pizza Party

A Baggett favorite event with family and friends, this friendly competitive pizza crafting party is always a hit!
BYOP - Bring your own paddle!

Whether you cook your pizza in a traditional wood or gas fired pizza oven, on your BBQ grill (so easy) or in your indoor oven, you'll never be more pleased when you have the opportunity to explore the pallets of the handcrafted pizzas of those who have gathered for this very fun event!

Staging

- Pizza Cooking Vessel: You will need temp of at least 500 degrees. Wood or gas fired oven (Kalamazoo makes a great gas fired pizza oven); wood or gas grill; indoor oven
- Long surface table/island: Pizza making station; Pizza Buffett (# of tables depends on # of guests)

Tools

- Grilling tools for your cooking vessel https://www.amazon.com/s?k=grilling+tools&ref=nb_sb_noss_1
- Pizza paddle or plastic cutting board for each guest to craft pizza https://www.amazon.com/s?k=pizza+paddle&ref=nb_sb_noss_1
- Chalk or Eraser marker to write person's name on each pizza making surface
- 2 or more pizza cutters for the pizza buffet table
- Paint brushes for applying sauce

Pizza Crafting Station(s):

- Mason jars with paint brushes for all guests to apply sauce
- Mason jars for variety of sauces
- Mason jars for chalk and/or eraser markers
- Bowls, platters and utensils for shared ingredients
- Alpha Omega white wine and wine glasses

Pizza Buffet Station

- Handcrafted Cooked Pizzas
- 2 or more pizza cutters
- Chili Pepper
- Parmesan Cheese
- Plates and napkins
- Alpha Omega red wines and glasses



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(Craft Your Own BYOP Pizza Party Continued)

Ingredients

- Pizza dough. You can follow Napa Chef Nash Cognetti of Tre Posti's recipe from scratch dough <https://www.facebook.com/pizzeriatravigne/videos/495285261142784/>, purchase premade pizza dough from local specialty store, or purchase already made pie crust from your favorite pizzeria or local store. We always do personal smaller size pizzas.
- Variety of sauces
- Variety of cheese toppings
- Variety vegetable toppings
- Variety of fruit toppings
- Variety of meat toppings
- Herbs

Let's get this party started!

- Chill AO white wines
- Stage your pizza making stations with ingredients
- Stage wine Glasses and pizza making surfaces
- Heat your pizza making vessel
- Have your tools on the ready
- Open your Alpha Omega wine and charge your glasses
- Write your name on your pizza making surface
- Craft your pizza dough
- Add your ingredients in this order: sauce, cheese, meat and vegetables
- Cook your pizza: every vessel has different guidelines. Google your vessel for making pizza
- Place cooked pizza back on your pizza making surface with your name on it and deliver to the pizza buffet table. Cut into pieces one for each guest.

Your guests will compliment the person(s) with their favorite pizzas. If you don't get a pat on the back don't get discouraged. Make sure you have extra pizza dough/pre-made crusts and craft another pizza!

TIPS:

- Have the right cooking tools for your pizza cooking vessel is important (Google is your source for this)
- Use small 6-8" pizzas so you can have multiple pizzas cooking at a time
- Cook the bottom of your dough and then add toppings
- Too many vegetables (tomatoes, mushrooms) or too much sauce will make for a soggy pizza
- Have someone assigned who is skilled at cooking pizza dough at your pizza vessel unless your guest owns this skill
- Amazon carries a variety of wood pizza paddles. Always fun to have a pizza paddle!
- Have at least 2 pizza cutters on the pizza buffet table
- Ask your guests to bring their own ingredients if they have something truly unique to share