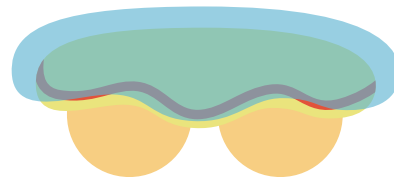


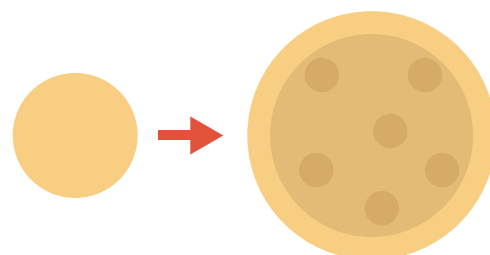
7. Cut the dough and form 2 round balls.

Cover them with a wet towel and plastic wrap, and rest for 3-4 hours.

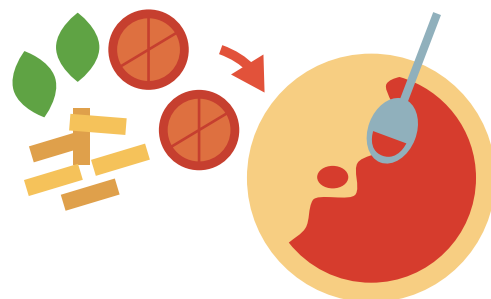


8. Take a dough ball

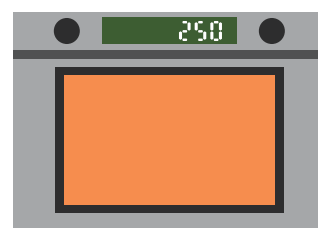
and roll out it into large and thin rounds.



9. Add some sauce and ingredients what you like.



10. Preheat the oven to 250°C.



11. Bake for 8-10 minutes until the crust is golden brown.

