



## DIY 'TRENTON STYLE' TOMATO PIE INSTRUCTIONS

**Step 1:** Preheat the oven to 450-500°F.

**Step 2:** Flour the surface

**Step 3:** Gently remove dough

**Step 4:** Press dough from center to outer edges

**Step 5:** Pick up dough and gently stretch in a circular motion

**Step 6:** Finish flattening dough, keeping edges slightly thicker

**Step 7:** Sprinkle cornmeal on baking sheet and carefully place dough on sheet (or pizza peel)

**Step 8:** Add cheese evenly

**Step 9:** Add tomatoes evenly

**Step 10:** Drizzle a spiral of olive oil

**Step 11:** Place in oven at 450-500 °F for seven to twelve minutes or until desired crispness

**Step 12:** Eat and enjoy!

**View our How-To Video on: <https://www.marsilioskitchen.com/diy-kits>**

\*\* Make sure to post your DIY Pie on Facebook/Instagram and tag

**@MarsiliosKitchen1951** for Instagram and **@MarsiliosKitchen** and **@RossisBarandGrill** for Facebook.

