LEARN HOW TO CRAFT YOUR OWN AUTHENTIC PIZZA DOUGH FROM SCRATCH

Schedule a FREE DIY Pizza Dough class at your local Pizzeria Locale to learn how to make delicious pizza dough. While most contemporary pizza bears little resemblance to original Italian pizza, the traditional recipe we use is known for its simplicity and quality. In a class that’s perfect for students, after school programs, or any pizza enthusiast, you’ll learn techniques firsthand through dough making demonstrations and hands-on dough stretching.

Lunch is on us, which is pizza (of course) or salad with a non-alcoholic drink. You can also add prosciutto and dessert for $3 per person. This class is taught by an in-house pizza expert, is 60 minutes, and requires one-week advance notice to schedule.

EMAIL CHRIS@PIZZERIALOCALE.COM FOR MORE INFORMATION.