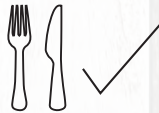


THE ESSENTIAL GUIDE TO EATING - Neapolitan - PIZZA

'Nah then' Owz thi doin! It may sound a little bit silly but eating a traditional Neapolitan pizza can be tricky! For those experienced Neapolitan pizza lovers, you will know Neapolitan pizza is typically about 12 inches in diameter and always 'floppy'! A slice should not be able to hold its own weight, unlike pizza from a supermarket or local takeaway.



Unlike crisp-crust New York style or weighty Chicago style pies, Neapolitan pizza has a soft, tender & wet centre. It's important that you provide your slices with some form of structural integrity...



First things first... eating pizza with a knife and fork is a very Italian way to do things, so don't feel like this a bail out!



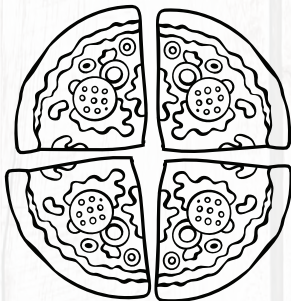
If, however, you must get hands-on with pizza then follow our step by step guide to eating 100% Yorkshire pizza like a true Neapolitan below...

! If you don't... then all the amazing locally sourced toppings will just slide off the pizza when you pick it up!

STEP 1

CUT IT

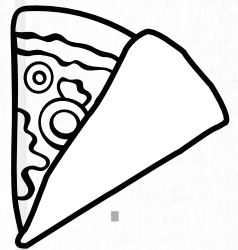
Ideally you want to cut the pizza into 4 quarters right through the middle! Don't be shy when doing this, you want to cut the pizza with one strong action so the crust is cut cleanly and the pizza slices can easily be pulled apart.



STEP 2

FOLD IT

As mentioned above, Neapolitan pizza is 'floppy' and if you don't get the fold right you risk losing your delicious toppings! Start by 'visually' splitting your quarter slice into three segments. Now you want to fold the outer section of these three segments over the top of the centre segment, then repeat this from the other side of the slice - enclosing all the topping. This way will ensure your slice can support its own weight when you pick it up.



STEP 3

'SCRAN IT'

Pick up your slice - take a big bite from the pointy end of the pizza and get the full mouth-watering experience and none of the mess!



THERE IS ONE MORE WAY TO EAT YOUR PIZZA HOWEVER,
THE TRUE 'NEAPOLITAN' WAY

FOR THE ADVENTUROUS, FOLD THE WHOLE PIZZA TWICE UPON ITSELF LIKE A WALLET AND THEN GO BACK TO STEP 3!!



VILLAGE PIZZA

Created in Naples, Crafted in Yorkshire

GOOD LUCK AND REMEMBER, IT'S BEST TO ORDER 1 PIZZA PER PERSON!
A PERSON OF AVERAGE APPETITE WILL BE ABLE TO EAT AN ENTIRE NEAPOLITAN PIZZA BY HIM OR HERSELF!!

TEL: 0113 284 3278 WWW.YORKSHIREVILLAGEPIZZA.CO.UK

'SO COM' THI WAYS TO OOR GRAND COUNTY,
AN' SAMPLE SUM O' YORKSHIRE'S BOUNTY,
OOR PIZZAS ARE GRAND, OOR DESSERTS TOO...
AN' FRIENDLY FOLK TO WELCOME THOO'