

Pizza



The only equipment that's strictly necessary to make pizza is a big enough work surface and pan to hold the entire pizza (either one 14 inch, or two 10 inch pizzas). However a pizza stone and a peel (for transporting your pizza to and from the oven) can make a big difference in the quality of your pizza. A rolling pin, pastry brush, and pizza cutter will make things easier for you. To really make life simple, mix the dough in a food processor (with the metal blade), and use the slicing and grating attachments for your toppings and cheese. And remember, it's ok to use different ingredients on every pizza you make.

Ingredients

Dough:

- 1 tablespoon yeast
- 1 teaspoon sugar
- 2/3 cup warm water

- 1 3/4 cups flour
- 3/4 teaspoon salt
- 2 teaspoons oil
- 2 teaspoons honey
- cornmeal to dust pan

Toppings:

- 2 tablespoons oil
- 8 ounces tomato paste
- sauce additions (1 tablespoon water, 1 teaspoon basil, 2 cloves garlic, 1/4 teaspoon salt, 1/4 teaspoon pepper, for example)
- 10 ounces whole milk mozzarella cheese
- toppings (pepperoni, sausage, mushrooms, green pepper, pineapple, garlic, tomato, spinach, feta cheese, etc.)
- finishing spices (basil, oregano, garlic salt, pepper, parmesan, etc.)

Directions

1. If you're using a pizza stone, let it preheat at 425 degrees for at least 20 minutes before baking your dough.
2. Stir the yeast and sugar into the warm water and let sit for 10 minutes.
3. Mix the flour and salt together in a large bowl. When the yeast is foamy, add it along with the oil and honey to the large bowl and stir/knead to form a soft dough.
4. Roll the dough into a 14 inch diameter circle (or two 10 inch circles) with a rolling pin,

or shape it with your hands. Then generously poke holes in it with a fork – this prevents large air bubbles from forming when you bake it. Paint oil on the outer inch with a pastry brush (or a finger).

5. Sprinkle cornmeal on your pizza stone and peel (or your pan), and transfer your dough to the oven. Bake for three minutes on a pizza stone, or six minutes in a pan.
6. Mix your tomato paste and sauce additions together to make the sauce. Before spreading it, paint oil on the outer edge of your dough again.
7. Grate the mozzarella and spread it over the sauce.
8. Slice up your toppings and distribute them evenly.
9. Sprinkle your finishing spices over the pizza.
10. Bake for 8 minutes on a pizza stone, or 16 minutes in a pan.