

## HOMEMADE PIZZA (DOUGH AND SAUCE)

Makes 2 medium thincrust pizzas. Active cook time:  $\sim$  1 hour.

Recommendation: Serve with homemade garlic aoli.

The toppings shown consists of one of my personal favourite combinations: Marble cheese, blue cheese, spicy salami, and fresh thyme sprigs.

### Ingredients (dough):

- 2 – 2  $\frac{1}{3}$  cups all-purpose flour
- 1 packet instant yeast (2  $\frac{1}{4}$  teaspoon)
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon dried oregano (optional)
- $\frac{1}{2}$  teaspoon dried basil (optional)
- 1  $\frac{1}{2}$  teaspoon sugar
- $\frac{3}{4}$  teaspoon salt
- $\frac{3}{4}$  cup warm/hot water
- olive oil



### Instructions:

- (1) Preheat oven to 425.
- (2) Combine and stir all dry ingredients (only 1 cup of flour at this point though).
- (3) Add all the warm water and  $\sim$  1 teaspoon olive oil and use a wooden spoon<sup>1</sup> to stir well.
- (4) Gradually add remaining flour while stirring/kneading until the dough still feels a bit sticky, but so that it doesn't really stick to your hand or the bowl.
- (5) Let  $n$  be the number of pizzas you're making. Pour  $\sim$  1 teaspoon of olive oil in each of the  $n$  bowls and make sure it coats all sides of the bowl.
- (6) Separate the dough into  $n$  equal portions and roll each into a ball. Pat the outside of the ball with a bit of extra flour and then roll the ball in one of the oiled bowls.
- (7) Place all  $n$  bowls in a warm (but not *hot*<sup>2</sup>) place to rise for 30 minutes (I usually put them on top of the stove  $\sim$  8 inches away from the stove exhaust).
- (8) Make the pizza sauce and prep other ingredients while dough rises.

### Ingredients (sauce):

- 400 grams (or ml) of crushed tomatoes (room temperature)
- 2 teaspoons dried basil

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<sup>1</sup>I suggest using a wooden spoon to start because the dough will be really sticky for the first little while. As you mix in more flour, you can transition to using your hands.

<sup>2</sup>I once placed the dough too close to the stove exhaust and after the 30 rising minutes, one side of the ball of dough had actually cooked...yikes.

- 2 teaspoons dried parsley
- 2 teaspoons dried oregano
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1 teaspoon crushed red pepper (optional)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon pepper
- 3/4 teaspoon sea salt

**Instructions:**

- (1) Thoroughly stir all sauce ingredients together.
- (2) When the dough rising time is complete, dust the counter with flour and roll dough out with a pin to a  $\sim 14$  inch circle. Roll up sides slightly for a crust if you wish.
- (3) Transfer rolled out dough to a pizza pan (with the little holes). Add desired amount of sauce and toppings. Bake 12-15 minutes. The amount of time you need to bake will vastly depend on your toppings. It is done when the underside of the crust is lightly golden brown.