

# Pizza Dough

## Ingredients:

*1 cup of lukewarm water*  
*1 package of dry yeast (2½ teaspoons)*  
*1 teaspoon of sugar*  
*3 cups of "00" flour (or unbleached AP flour)*  
*1 Tablespoon of Kosher salt*  
*2 teaspoons of olive oil*



## Instructions:

Place water in the bowl of your stand mixer and add yeast and sugar. Let stand for 5 minutes until foam forms on top. Add flour, salt, and olive oil. Using the dough hook start mixer on lowest setting. Add a tablespoon or two of warm water if mixture looks dry (depends on the weather). When dough pulls away from the sides of the bowl and starts to climb up the hook stop the mixer and turn out onto a floured board. Knead until the dough is smooth, elastic and no longer sticky. Add additional flour as needed. Cut into equal halves and roll into balls. Coat two medium sized bowls with a little olive oil, place ball of dough inside each, cover with plastic wrap, and set in warm place until it doubles in bulk (about 45 minutes). Punch down, knead, and let rise for another 45 minutes for a more chewy crust.

*Makes 1 pound (2 pizzas)*

## Pizza Ingredients:

*2 balls of pizza dough (see above)*  
*1 8-ounce can of tomato sauce*  
*1 teaspoon of dried oregano*  
*1 pinch of red pepper flake*  
*1 Tablespoon of Parmesan cheese, grated*  
*1 pound of whole-milk mozzarella cheese, sliced*  
*2 hot Italian sausages, cooked and sliced*  
*16 black olives, pitted and sliced*  
*1 Tablespoon of capers*  
*2 ounces of whole-milk ricotta cheese*  
*optional toppings: banana peppers or anchovies*

## Pizza Instructions:

Preheat oven with pizza stone to 550°F (or highest setting). On a floured bread board flatten the dough with your hands until it forms a circle. Gradually stretch dough into desired size. Transfer dough on to your pizza peel. Make a rim around the pizza pinching the dough with your fingers. Add a thin even coating of tomato sauce and sprinkle with dried oregano, red pepper flake, and Parmesan cheese. Add mozzarella, sausage, olives, and capers in that order. With a teaspoon add very small drops of ricotta throughout the pizza (trust me on this -- you'll like it). Transfer to oven and cook for 5-6 minutes until the cheese is lightly brown and the underside is crisp. Remove from oven, let cool before cutting, and serve. Don't burn your tongue!