

* R E C I P E *

TITLE: HOMEMADE PIZZA

BY JONATHAN GREGORY

P I Z Z A

* I N G R E D I E N T S

PIZZA DOUGH [RECIPE BELOW]

PIZZA SAUCE [RECIPE BELOW]

OLIVE OIL

FRESH MOZZARELLA, SLICED

PARMESAN CHEESE, GRATED

FRESH BASIL [OR DRIED]

DRIED OREGANO

OPTIONAL: CHEF'S CHOICE OF TOPPINGS

* D I R E C T I O N S

1. PREPARE BASIC PIZZA DOUGH PER RECIPE INSTRUCTIONS TWO TO FOUR HOURS AHEAD.
2. PREHEAT OVEN TO 475 DEGREES AT LEAST 20 MINUTES BEFORE BAKING.
3. PREPARE PIZZA SAUCE PER RECIPE INSTRUCTIONS
4. SLICE MOZZARELLA; RINSE BASIL AND PAT DRY WITH A PAPER TOWEL.
5. PREPARE ADDITIONAL PIZZA TOPPINGS IF DESIRED
6. ROLL OUT PIZZA CRUST AND PLACE IN PAN PER THE RECIPE INSTRUCTIONS.
7. SPOON OUT 2 - 3 TABLESPOONS OF PIZZA SAUCE AND, WITH BACK OF SPOON, EVENLY SPREAD OVER UNBAKED CRUST TO ABOUT 1/2 INCH FROM EDGE OF CRUST.
8. ARRANGE OPTIONAL PIZZA TOPPINGS FIRST, THEN MOZZARELLA SLICES OVER SAUCE.
9. TEAR BASIL LEAVES AND DOT AROUND THE PIZZA.
10. DRIZZLE THE PIZZA WITH OLIVE OIL.
11. PLACE PIZZA PAN ON LOWER RACK AND BAKE UNTIL THE CRUST IS GOLDEN BROWN AT EDGES AND CHEESE IS BUBBLY.
12. REMOVE FROM OVEN AND SLIP ONTO A CUTTING BOARD. SPRINKLE WITH DRIED OREGANO AND GRATE PARMESAN CHEESE OVER EVERYTHING. SLICE AND SERVE.

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P I Z Z A D O U G H

* I N G R E D I E N T S

2 1/2 TBSP FRESH CAKE YEAST [OR 1 PACKAGE DRY YEAST]	3 TO 3 1/2 CUPS UNBLEACHED WHITE FLOUR
1 CUP LUKEWARM WATER	CORNMEAL
1 TSP SALT	

* D I R E C T I O N S

1. WARM A MEDIUM MIXING BOWL BY SWIRLING SOME HOT WATER IN IT. DRAIN. PLACE YEAST IN BOWL, POUR ON THE WARM WATER. STIR IN SUGAR, MIX WITH A FORK. ALLOW TO STAND UNTIL YEAST HAS DISSOLVED & STARTS TO FOAM, 5-10 MINUTES. (THIS IS THE YEAST SPONGE.)
2. USE WOODEN SPOON TO MIX IN SALT AND 1/3 OF THE FLOUR. MIX IN ANOTHER 1/3 OF THE FLOUR, STIRRING WITH THE SPOON UNTIL THE DOUGH FORMS A MASS AND BEGINS TO PULL AWAY FORM THE SIDES OF THE BOWL.
3. SPRINKLE SOME OF THE REMAINING FLOUR ONTO A SMOOTH WORK SURFACE. REMOVE THE DOUGH FROM THE BOWL AND BEGIN TO KNEAD IT, WORKING IN THE REMAINING FLOUR A LITTLE AT A TIME. KNEAD FOR 8-10 MINUTES. BY THE END THE DOUGH SHOULD BE ELASTIC AND SMOOTH. FORM IT INTO A BALL.

[CONTINUED BELOW]

PIZZA DOUGH

* DIRECTIONS

[CONTINUED]

4. LIGHTLY OIL A MIXING BOWL. PLACE THE DOUGH IN THE BOWL. STRETCH A MOISTENED AND WRUNG-OUT DISH TOWEL ACROSS THE TOP OF THE BOWL, AND LEAVE IT TO STAND IN A WARM PLACE UNTIL THE DOUGH HAS DOUBLED IN VOLUME, ABOUT 40-50 MINUTES OR MORE. IF YOU DON'T HAVE A WARM ENOUGH PLACE, TURN THE OVEN ON TO MEDIUM HEAT FOR 10 MINUTES BEFORE YOU KNEAD THE DOUGH. TURN IT OFF. PLACE THE BOWL WITH THE DOUGH IN IT IN THE TURNED-OFF OVEN WITH THE DOOR CLOSED AND LET IT RISE THERE. [I PREFER TO LET IT RISE MORE SLOWLY, IN A SLIGHTLY LESS WARM PLACE. A SLOWER RISING MAKES THE BETTER DOUGH, IF YOU HAVE TIME. ALSO YEAST IS VARIABLE; SOMETIMES IT TAKES LONGER TO RISE THAN AT OTHER TIMES.] TO TEST WHETHER THE DOUGH HAS RISEN ENOUGH, POKE TWO FINGERS INTO THE DOUGH. IF THE INDENTATIONS REMAIN, THE DOUGH IS READY.

5. PUNCH THE DOUGH DOWN WITH YOUR FIST TO RELEASE THE AIR. KNEAD FOR 1-2 MINUTES ON A LIGHTLY FLOURED HARD SURFACE.

6. IF YOU WANT TO MAKE 2 MEDIUM PIZZAS, DIVIDE THE DOUGH INTO 2 BALLS. IF YOU WANT TO MAKE 4 INDIVIDUAL PIZZAS (IN 10-1/2" DIAMETER PANS), DIVIDE THE DOUGH INTO 4 BALLS. PAT THE BALL OF THE DOUGH OUT INTO A FLAT CIRCLE ON A LIGHTLY FLOURED SURFACE. WITH A ROLLING PIN, ROLL IT OUT TO A THICKNESS OF ABOUT 1/4" TO 3/8". IF YOU ARE USING A PIZZA PAN, ROLL THE DOUGH OUT ABOUT 1/4" LARGER THAN THE SIZE OF THE PAN FOR THE RIM OF THE CRUST.

7. LIGHTLY OIL THE PIZZA PAN AND SPRINKLE CORNMEAL INTO THE PAN. TRANSFER THE ROLLED OUT CRUST TO THE PIZZA PAN. FOLD THE EXTRA DOUGH UNDER TO MAKE A THICKER RIM AROUND THE EDGE. IF YOU ARE BAKING THE PIZZA WITHOUT A ROUND PAN, PRESS SOME OF THE DOUGH FROM THE CENTER OF THE CIRCLE TOWARDS THE EDGE TO MAKE A THICKER RIM. THE DOUGH IS NOW READY FOR FILLING.

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P I Z Z A S A U C E

* I N G R E D I E N T S

1 CAN TOMATO SAUCE (8 OZ.)

2 - 3 CLOVES GARLIC, PEELED &
TRIMMED

* D I R E C T I O N S

PLACE GARLIC AND TOMATO SAUCE IN A FOOD PROCESSOR. PROCESS UNTIL THE GARLIC IS PUREED INTO THE MIXTURE.