

Classic Homemade Pizza

Makes: 2 (10-12inch) pizzas

Total Time: 2.5 hours

Ingredients:

for the dough -

- 1 ½ cups warm water
- 1 package (2 ¼ teaspoons) active dry yeast
- 3 ¾ cups all-purpose flour
- 2 tablespoons olive oil
- 2 teaspoons salt
- 1 teaspoon sugar

for the pizza -

- Olive oil
- Cornmeal
- 1 cup pureed San Marzano tomatoes
- 2-3 fresh garlic cloves
- 7 ounces fresh mozzarella
- 5-6 large basil leaves
- Pinch of salt and pepper
- Drizzle of olive oil
- Other toppings as desired

Directions:

Place the warm water in the bowl of a stand mixer and sprinkle the yeast over the water. Let it sit 5 minutes until the yeast is dissolved and bubbly.

Use the dough hook attachment and mix in the flour, salt, sugar and olive oil. Mix on low speed for one minute. The dough should be a little sticky but not too wet. If it is wet, add a touch more flour.

Spread a thin layer of olive oil inside a large bowl. Place the dough in the bowl and give it a few turns to coat in olive oil. Cover the bowl with plastic wrap.

Allow the dough to rise in a warm place for 1.5 hours or up to 24 hours in the refrigerator.

After the dough has risen, place a pizza stone in the lower third of the oven and preheat to 475°F for at least 30 minutes.

Dust your hands with flour and punch the dough down slightly then divide in half. Form two round balls and place each in its own bowl. Cover with plastic and let sit for 15 minutes.

Prepare your desired toppings.

Working one ball at a time, take a dough ball and flatten it on a surface with your hands. Starting at the center and working outwards, use your fingertips to turn and stretch the dough until ½ inch thick. Let the dough relax 5 minutes then stretch again until it's about 10-12 inches in diameter.

Use your fingers to press dents into the surface of the dough then brush with olive oil. Let rest another 10-15 minutes. Repeat with the second ball of dough.

Lightly sprinkle a pizza peel with cornmeal. Then transfer stretched dough to the peel.

Spread each pizza with about ½ cup tomato sauce, cheese, toppings, a large pinch of salt and pepper and a drizzle of olive oil. Be careful not to overload your pizza with toppings as it will prevent the crust from baking evenly and getting crispy on the bottom.

Sprinkle cornmeal on the pizza stone then slide the pizza onto the stone in the oven.

Bake pizza one at a time until the crust is browned and the cheese is golden, about 10-15 minutes.