

Italian-style Pizza Dough



Ingredients:

1½	c	Warm water, about 40°C
1	T	Sugar or Honey
3	T	Olive Oil (optional – some Italians do not use oil in the crust)
3½-4	cup	Bread Flour (or you can substitute all-purpose flour)
1½	ts	Salt
1	T	Yeast (bread)
		Cornmeal for baking

Method:

The easiest way is to put everything into a bread machine (in order according to manufacturer's instructions) on dough cycle – if you have a “French” setting, that's even better (but don't let it go to cook cycle). When dough cycle is complete, form into pizza crusts or calzones, using all-purpose flour for rolling – if you can, spin the dough overhead to stretch it to the size and thickness you desire.



Form edges (crust) with your fingers and hands. Dust the baking pan with cornmeal before sliding the formed dough onto it.

To finish making your pizza, spread on *Nana* Pasta Sauce, then mozzarella cheese (or other cheeses), then toppings of your choice. Bake in a preheated oven set at about 260°C (500°F) for 15-minutes, or until bubbly and cheese develops patches of golden color.



Using a Food Processor:

In the bowl of a food processor fitted with a metal chopping/dough blade (refer to your machine's instruction manual), add water and sprinkle in yeast and sugar. Swirl to dissolve and allow to proof. Add all remaining ingredients and process until mixture forms a cohesive ball.

Dough should not be sticky (if it is, add 2 more tablespoons flour and pulse briefly) nor should it be dry and crumbly (if it is, add 1 more tablespoon water and pulse briefly). The outcome is subject to climate, particularly humidity. Let dough rest for 2-minutes; then process for an additional 30-seconds.

Remove dough from food processor and knead by hand on floured work surface for 5-minutes, or until dough is smooth and satiny (dough should feel a bit tough and



elastic at this point).

Lightly oil a large bowl with vegetable oil. Place dough in bowl (do not coat dough with oil) and cover bowl with plastic wrap. Let rise in a warm area for 1-hour or until doubled. Punch down when ready to roll out or spin into pizza crusts.

Yield: two 14" thin crust or 12" thick crust pizzas; or four 12" thin crust or 8" thick crust pizza crusts; or about eight 8" calzones.

Variations: Try adding 2-teaspoons of mixed dried Italian herbs to the dough ingredients, and/or 1/2-teaspoon of garlic powder.

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List of Toppings

Meats

pepperoni (spicy salami)
meatballs
salami
sausage
shaved rosemary chicken
anchovy
prosciutto (ham)

Cheeses

fresh mozzarella
hard mozzarella
Provolone
fontina
feta cheese
goat cheese
gorgonzola cheese
ricotta

Vegetables

grilled eggplant
black olive
sweet onion
roasted garlic
grilled zucchini
roma tomato
portobello mushroom
fresh herbs
pine nuts
fresh basil
domestic mushroom
artichoke
banana pepper
peperoni (Italian chilies)

yellow pepper
kalamata olive
raw onion
roasted red pepper
green pepper
pineapple
spinach

