

## **Home Grown Pizza**

### **PIZZA CRUST:**

INGREDIENTS (makes two 10-inch pizzas)

- o 150 ml (about  $\frac{2}{3}$  cup) lukewarm water
- o 1 teaspoon active dry yeast
- o 10 oz (about  $2\frac{1}{4}$  cups) all-purpose flour
- o 1 teaspoon kosher salt

DIRECTIONS (15 minutes active / 30 minutes up to 2 days total)

1. Preheat the oven to 550 degrees, or as hot as it will go. If using a pizza stone, make sure it preheats along with the oven.
2. Combine lukewarm water (about 100-115 F) and yeast, stirring to dissolve. Allow the mixture rest for 5 to 10 minutes to proof the yeast. It should look slightly foamy.
3. In a mixing bowl, whisk together the flour and salt. Add the yeast mixture to the flour and stir using a wooden spoon until the the water is absorbed. The mixture will look dry and not come together completely. Turn the contents of the bowl, including any loose flour, out on a clean work surface. Knead by hand until all the flour is incorporated and you have a smooth ball. The dough should be pliable and not stick to your hands. If the mixture is too dry, add 1 teaspoon of water at a time as necessary.
4. Once the dough is ready, cover with the mixing bowl and set aside to rest while you prepare the toppings and sauce. A 15 minute rest is adequate, but it can rise for up to an hour. If you're not planning to use the dough immediately, allow to rise for an hour, then wrap tightly and refrigerate, up to 2 days. Once refrigerated, allow to come to room temperature before using.
5. When you're ready to make pizza, roll the crust out halfway on a clean surface. Transfer to a sheet of parchment paper to finish rolling and stretching by hand. If the dough resists being rolled and springs back, let it rest for 10 minutes, then try again. Brush the crust lightly (especially around the edges) with olive oil, and dress with sauce and toppings as desired. Using a sheet pan, transfer the pizza and parchment to the pizza stone (if using). Bake for about 8 to 10 minutes, removing the parchment after 4 minutes, until the pizza is cooked as desired.

### **ROASTED PIZZA SAUCE:**

INGREDIENTS (makes about 1 cup)

- o 1½ lbs Roma and/or cherry tomatoes, halved

- o 2-4 cloves garlic, smashed and peeled
- o 1 medium yellow or white onion, quartered
- o 2 tablespoons olive oil
- o 1 teaspoon dry oregano OR Italian blend seasoning
- o Salt and red pepper flakes, to taste

#### INSTRUCTIONS (15 minutes active / 30 minutes total)

1. Preheat the oven's broiler to high with a rack in the upper portion of the oven.
2. Arrange the tomatoes, onion and garlic in a single layer on a sheet pan. Drizzle with about a tablespoon of olive oil. Place on the upper rack and roast until the tomatoes are tender, shriveled, and lightly browned in spots, about 10-15 minutes. Turn halfway through and remove the garlic early if it starts to burn.
3. Allow to cool slightly before transferring the entire contents (including any juices) to a food processor or blender along with the oregano, salt and red pepper flakes. Pulse to make a thick, somewhat smooth mixture. Add olive oil as necessary to loosen the sauce if it's too dry. Taste and adjust seasonings as desired. Store in an airtight container in the refrigerator for up to 5 days.