

# Italian Pizza

by Federico Flanaganziano

**Dough makes two 12-inch pies**

## **Ingredients:**

**1/4-cup warm water (about 110 degrees)**

**1 envelope active dry yeast**

**1-teaspoon sugar**

**4 cups flour**

**1/2-teaspoon salt**

**1 1/4 cups cold-water**

**1-tablespoon olive oil**



- **In a bowl, combine warm water, yeast, and sugar.**
- **Stir to combine.**
- **In a separate bowl or food processor, combine flour and salt and mix together. Add the yeast mixture, cold water, and oil. Mix until a ball is formed:**
- **Scrape dough out of bowl onto a lightly floured counter and knead for several minutes until dough is smooth. Allow dough to rest for 2 to 3 minutes.**
- **Place dough in oiled bowl and allow to rise at room temperature for about 1 hour. Punch dough down, divide into 2 to 4 balls, let rise another 30 minutes.**
- **Form a 10 to12-inch pizza crust and place on a Pizza pan. slightly dusted with flour.**
- **Lightly brush dough with olive oil.**
- **Place topping on the crust and place the pizza in oven**
- **Bake until edge is golden brown. about 20 minutes. (400 degrees)**

## **Sauce**

### **Ingredients:**

2 tablespoons olive oil

1/2 garlic clove, crushed

1 (18-ounce) can tomato puree or sauce

1 teaspoon dried basil (optional) or pinch of oregano

Add salt and fresh ground pepper, to taste

### **Directions:**

Over medium heat, heat oil in a saucepan until hot. Add all ingredients, cover and bring to a boil. Uncover lower heat and allow to simmer for 30 minutes.

Fred's Pizza Toppings for Red Sauce: Shredded mozzarella, parmesan cheese, fresh basil, pepperoni, chopped green peppers and ripe olives and mushrooms.