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SIMPLE PIZZA DOUGH

12 Servings • 1 Serving = 1/6 of a Large Pizza

Adapted from Mark Bittman's Basic Pizza Dough, NY Times Cooking

INGREDIENTS

- 1 ½ cups all-purpose or bread flour, plus more for kneading
- 1 ½ cups whole wheat flour (not stone ground)
- 1 cup room temperature water
- 2 teaspoons instant yeast
- 2 teaspoons salt
- 2 Tablespoons olive oil

Ingredients for toppings such as chopped tomato, sliced mushrooms, rosemary, basil, garlic, mozzarella cheese, bell peppers, olives, leftover grilled veggies, etc.

DIRECTIONS

1. Place 3 cups flour, salt and olive oil in a food processor. Turn the food processor on and then add 1 cup room temperature water. Mix together until the mixture forms into a ball. It should be sticky. If the mixture is too dry, add more water 1 Tablespoon at a time. If the mixture does not come together, try adding flour 1 Tablespoon at a time.
2. With your hands, shape the dough into a ball and wrap in plastic wrap. Let rest at room temperature until the dough doubles in size, 1-2 hours. If necessary, let the dough rest at least 20 minutes before proceeding.
3. Reshape the dough into ball and cut in half, forming two balls. Put them on a lightly floured surface, brush them with a bit of olive oil and place on a lightly oiled sheet. Let rest for about 20 minutes. Meanwhile, preheat the oven to 500°F.
4. Press one of the balls of dough into a ½" thick flat round, adding flour to the work surface area as necessary. Press or roll the dough until it is very thin. Let it rest if it becomes too elastic. Place each of the crusts on a baking sheet.
5. Sprinkle the pizzas with a little olive oil. Add toppings such as chopped garlic, rosemary, mushrooms, chopped tomatoes, chopped peppers, etc. and cheese. Bake for at least 10 minutes, rotating once, until the crust is crisp.

NUTRITION FACTS Serving Size = 1/6 of a large pizza (34g); Servings per container = 12; Calories 130; Total Fat 2.5g (4%); Saturated Fat 0g (0%); Cholesterol 0mg (0%); Sodium 390mg (16%); Total Carbohydrate 22g (7%); Dietary Fiber 2g (8%); Sugars 0g; Protein 4g.

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