

Artisan Pizza Dough

Yield: 5 Individual Pizza Crusts

Recipes provided by James McFarland

Ingredients:

Bread Flour, unbleached	5 1/3 cups
Salt	2 tsp.
Instant Yeast	1 tsp.
Honey (or sugar)	2 tbsp.
Water (room temperature)	2 cups + 2 tbsp.
Olive Oil	2 tbsp.
Cornmeal	1 tbsp (optional)

Instructions:

1. Combine all of the ingredients in a mixing bowl and mix on low speed for 1 minute. If mixing by hand use a large spoon and stir for about 1 minute until well blended. Let dough rest 5 minutes to let dough hydrate.
2. Mix on medium speed for 2-3 minutes until dough is smooth. (dough should be slightly sticky)
3. Lightly oil a work surface or counter and transfer dough to work surface. With lightly oiled hands, continue to work the dough by stretching it and forming into a ball.
4. Divide the dough into 5 equal balls.
5. Dough balls either could be placed into a lightly oiled sealed container or placed each ball into a sandwich bag lightly misted with spray oil.
6. Refrigerate overnight or for up to 4 days. Note: Individual dough balls in bags can be frozen for several months.

On Baking Day:

1. Approximately 90 minutes before you plan to make the pizzas, place the number of dough balls on a lightly oiled surface and roll or reshape them tightly into balls and place them on a lightly oiled pan loosely covered with plastic wrap.
2. Preheat Oven 450 degrees F or as high as it will go.
3. Prepare your pizza toppings
4. Hand stretch and press dough into round pizzas approximately 8 inches wide. If they shrink back, just let the rest for a minute or two and then continue.
5. Lightly sprinkle cornmeal on parchment lined sheet pan or lightly oiled pizza pan and place your stretched dough on top. Add your choice of toppings.
6. Bake 5-7 minutes (rotate after 4 minutes).

Pizza Sauce

Ingredients:

Crushed tomatoes, canned	large can (796ml)
Salt	2 tsp.
Honey (or sugar)	2 tbsp.
Olive Oil	¼ cup
Garlic, fresh minced	1 tbps.
Oregano, dried	2 tsp
Red Chiles, dried	½ tsp

1. In a medium sauce pan add olive oil and preheat on medium low heat
2. Add garlic and sauté until lightly browned or toasted.
3. Add remaining ingredients and lightly simmer on low heat for 5 minutes.