

pesto and plum tomato pizza

- 1 lb. pizza dough, defrosted
- 8 ozs. fresh mozzarella, grated
- 4 fresh plum tomatoes
- 4 tablespoons basil pesto
- all-purpose flour for dusting



Preheat oven to 500° F. Lightly oil pizza stone. Dust dry surface with flour. Pat out pizza dough with your hands. Stretch dough evenly on your 14" pizza stone. Grate mozzarella and set aside. Core and seed tomatoes and slice at a diagonal to desired thickness. Spread pesto evenly over dough leaving 1" border from the edge. Sprinkle with half the cheese. Place tomato slices over cheese and sprinkle with remaining mozzarella. Bake pizza for 10-12 minutes or until golden brown. Transfer to your cutting board. Cut and serve.

Makes one 14" pizza.

basic pizza sauce

- 1½ tablespoons olive oil
- 1 clove garlic, minced
- 1 14 oz. can roma tomatoes, drained and diced
- ½ teaspoon oregano
- ½ teaspoon basil
- ½ teaspoon pepper
- ¼ teaspoon salt
- 1 pinch sugar



Heat oil and brown garlic. Add tomatoes, oregano, basil, salt, pepper and sugar. Cook over medium heat for 15 minutes until sauce thickens.

Makes one 14" pizza.

pizza margherita

- 1 lb. basic pizza dough,
defrosted extra-virgin olive
oil for pan and drizzling
pizza dough
- 2 cans (14 oz.) Italian plum tomatoes,
drained
- 8 ounces fresh mozzarella,
cut into 1/4" cubes
- 12 basil leaves, washed and dried



Preheat oven to 500° F. Prepare your pizza dough. Pizza stone prepared by lightly oiling or sprinkling with cornmeal. Drizzle with olive oil. Spread the tomatoes on the pizza in a thin even layer. Sprinkle with mozzarella. Transfer to oven and bake until golden brown and crusty, about 20-25 minutes. Remove from oven. Top with basil and serve immediately.

Serves 4.

pizza crust

- 1 package active dry yeast
- 3/4 cup warm water (110° F)
- 1 1/2 teaspoons sugar
- 1 1/2 teaspoons olive oil
- 2 1/2 cups all-purpose flour
- 1 tablespoon butter



In a large bowl, dissolve yeast in warm water. Stir in sugar, olive oil, and 1/4 cup flour. Beat mixture until smooth. Mix in remaining flour to create soft dough. Turn dough onto lightly floured surface and knead until smooth, about 4 minutes. Place in a buttered bowl and cover with a moist cloth and let rest for 30 minutes. Punch down dough and roll into a 14" circle and form a 1" rim. Brush dough with oil.

Makes one 14" pizza crust.