



Anna Lisa

authentic • gourmet • homemade

Pizza

What you need...

- 1 1/2 cup of warm water
- One package or 2 Tbsp. of active dry yeast
- 3 1/2 cup bread or all purpose flour
- 2 Tbsp Olive Oil
- 2 Tsp salt
- 1 Tsp sugar or honey

How you prepare...

Preheat your oven to 425 at least a 1/2 hour before hand.
Mix the dough in a stand mixer, by hand or in a bread machine. If you are using a stand mixer, mix it slowly for two minutes, faster for 5 minutes, and slow again for 2 minutes.
Cover the dough and let it rise for 1 1/2 - 2 hours, or until double. Punch it down and push out the air bubbles. Form the dough into a large ball, then cut it into 4-5 equal pieces.

To make your pizza balls, shape each piece of dough into a ball. Gently roll your dough into a ball, then stretch the top of the ball down and around the rest of the ball, until the outer layer wraps around the other side. Set your ball seam-side down where it can rest. Dust your pizza balls with flour, and store them under a damp towel, or under plastic wrap.

Let The dough balls rest for 45min to an hour.

(You can refrigerate any unused dough for up to 4 days)

On a floured surface punch dough ball down and press in a circle to flatten, You may use the hand method or a rolling pin works well too. Roll or press out to your desired thickness. Once it's as thick or thin as you want, place it on your cooking stone or pizza pan.

Now the fun part: Toppings.

Spread a tablespoon or so of olive oil across the doughs surface.
Top with about 1/3 cup of Sauce Anna Lisa.
Spread your favorite chopped veggies, sliced pepperoni, sausage (whatever you want for your pizza)
And finally top with lots of mozzarella cheese.

Bake at 425 for about 20-25 minutes or until cheese is bubbly and a light golden brown.

Remove from oven, let cool for a few minutes, slice and ENJOY!

Buon Appetito!