

Recipe and Procedure for Pizza Margherita
Yield 4 each 8" pizzas

Ingredient	Qty.
Honey	1 T
Water, warm	1 cups
Active dry yeast	2 †
All purpose flour	3 cups
Kosher salt	1 †
Tomatoes, Canned, whole, peeled	1 1/2 cups
Onion, yellow, minced	1/2 one medium
Garlic, minced	1 large clove
Oregano, dry	1/4 †
Basil, fresh, leaves torn	1/3 cup, packed
Mozzarella, fresh (in liquid), thinly sliced	3 oz
Olive oil, extra virgin	2-3 T

1. For the dough: In a small bowl, dissolve the honey in the warm water. Sprinkle the yeast over the water and stir until it dissolves. Let the yeast mixture stand for 5 minutes, until a layer of foam forms on the surface.
2. In a large bowl, combine the flour and the salt. Make a well in the center of the flour mixture and pour in the yeast mixture. Stir the flour into the wet ingredients, until all the flour is incorporated. If it is too dry, add more water. On a lightly floured surface, knead the dough for 15 minutes, until it is smooth and elastic. Alternatively, using a dough hook, use a stand up mixer to knead the dough for 5-7 minutes on speed two.
3. Shape the dough into a ball and put in a well-oiled bowl. Cover with a moist towel and let rise in a warm place until double in bulk (about 1-1/2 hours).
4. While dough is rising, prepare sauce: In a large sauté pan, heat 1 tablespoon olive oil over medium high heat. Sauté onion until golden, then stir in garlic and oregano for a few seconds. Add tomatoes, crushing them as they go into the pan (do not substitute crushed tomatoes). Boil, stirring, 5 minutes or until thick.
5. Heat an oven to 500 degrees, with a pizza stone on the bottom rack.
6. Roll out crust until about 1/4 inch thick and place on a cornmeal dusted pizza peel.
7. Spread sauce over rolled out crust, sprinkle with basil, mozzarella, and finally the oil. Finish with generous black pepper and a little salt. Slide onto stone and cook until crust is cooked through and cheese has melted, about 9 minutes. Remove to peel using tongs, slice and serve.