

## Recipe:

### Ingredient List:

Flour (Farina)  
Salt (Sale)  
Instant Yeast (Lievito Granulato)  
Water (Acqua)  
Olive Oil (Olio d'Oliva)  
Tomato Sauce (Passato di Pomodoro)  
Basil (Basilico)  
Mozzarella

### Homemade Pizza Dough:

- 2 ½ cups (350 grams) flour, and more for dusting.
- 1 ½ teaspoons (8 grams) salt
- 2 teaspoons (8 grams) instant or rapid-rise yeast
- 1 cup water (235ml)
- 2 teaspoons (10ml/8 grams) olive oil

### Toppings:

- 1½ cups (236+118=350ml) of tomato sauce, with a bit of sale (salt) on top with fresh basil (basilico).
- 12 ounces (280g) of sliced mozzarella cheese (ask the adult helping you with this for guidance with this one please, and be safe while using a knife!)

### Steps:

- Mix dry ingredients together first (flour, salt and yeast). Combine well with your hands (a wooden spoon or spatula if preferred, or a stand mixer)
- Add the wet ingredients (water and oil).
- Work the dough by kneading it, pressing back and forward on it with your hands. If you aren't familiar with kneading dough, the adult helping you may be able to show you how to!
- Add oil to your pizza pan (or flour to your pizza stone). Divide your dough into

two even balls and place them each in a pan (10inch cast iron) or your preferred baking surface. Apply a light drizzle of olive oil over the dough balls and cover each of them (I like to use a clean kitchen cloth). Let the dough rise in a calm place. It will take approximately 2 hours.

- Preheat oven to its highest setting 500-550F (260C-288C). While we wait for the oven to heat up, start pulling and stretching the dough, one ball at a time, to shape your pizzas.
- Filled the shape of each of your 10 inch cast iron pans (previously slightly drizzled with olive oil) with the stretched out dough. Add the tomato sauce, salt to preference, a few fresh basil leaves, and mozzarella.
- Bake the pizza until the bottoms are golden brown this will vary (depending on the temperature used, the oven type and pan/ surface used) so keep an eye on it. On average the pizza will be ready probably between 6-12 minutes.
- Once the pizza is ready, slowly remove it from the oven. Take caution, the pan and the pizza are very hot! Be careful to not touch the pan with your hands.

If you need a hand at any point, don't hesitate to ask the adult helping you today!