

Delicious Oven Baked Pizza

(This recipe makes 4 x 10" pizzas)

Dough:

2-2/3 cups flour
1-3/4 tsp table salt
1 tsp instant yeast
2 cups cool water

Sauce:

3 cloves of garlic
1 tsp red wine vinegar
Salt and pepper to taste
1/2 tsp fresh oregano & basil

1-1/2 tins (about 1-3/4 cups) crushed tomatoes, drained of most of the liquid.

Blend all with a magic wand or use a mortar and pestle.



Ideas for Toppings:

Sautéed mushrooms and garlic
Cherry tomatoes and fresh spinach
Artichoke hearts and feta cheese
Olives and capers
Portuguese chouriço, sliced
Sausage and green peppers
Sliced prosciutto and pineapple
Lightly sautéed shrimp, shells removed
Sliced figs and prosciutto



Method:

The day before ...

Mix flour, salt and yeast together, adding the water to form a shaggy ball. Leave for 5 minutes. Knead well for about 10 minutes. Divide the dough into 4 equal balls and place into 4 individual (greased with butter) Tupperware containers. Leave dough for 30 minutes, and then put in the fridge overnight.

Method, continued:

One hour before baking ...

Remove dough balls from the fridge and allow the dough to get back to room temperature (about 30 minutes.) On a lightly floured surface, shape dough into 10" pizza bases. (Making your pizza bases smaller makes them easier to handle with the pizza peel.) Add your sauce and toppings, as desired.

To cook ...

Fire up your oven for a couple of hours before using it to make sure it is very hot. When you're ready to cook, put the coals to one side of the oven and clear out a flat space for your pizza to sit. (Use the back of your pizza peel to clear a space.)

Using the pizza peel, pick up your pizza and slide it into the oven. Leave the pizza inside the oven for 1-1/2 minutes, then turn to face the other way and leave for another 1-1/2 minutes. Your pizza will cook very quickly, so keep an eye on it. To remove, pick up with pizza peel and set on a cutting board to cool.

Slice, serve, and enjoy!

