

# Quick Rustic Yeast Pizza

## Dough:

5 mL sugar  
150 mL warm water  
7 mL yeast  
15 mL olive oil  
4 mL salt  
355 mL flour (250+80+25)  
  
25 mL semolina powder

## Sauce:

80 mL tomato sauce  
25 mL crushed tomatoes  
5 mL dry parmesan  
5 mL sugar  
1 mL salt, italiano, garlic powder, basil, oregano, parsley  
0.5 mL pepper  
10 mL olive oil for top of pizza  
5 mL olive oil for top of pan  
10 mL olive oil in small bowl for rising of the dough

1. **Preheat** oven to 500°F. Adjust oven racks to the 2<sup>nd</sup> and 4th positions.
2. In a **glass liquid measure** mix together 5 mL of sugar and hot tap water. Stir till only warm then sprinkle on yeast. Stir once. Let sit 5 min or until it has a layer of foam on top.
3. In a **glass liquid measure** mix together all of the sauce ingredients.
4. In a **small bowl** measure out the flour, salt and any dry seasonings you desire.
5. Pour 15 mL of oil into a **medium mixing bowl**, then add in the yeast mixture.
6. Add in ½ of the flour and stir with a **wooden spoon**. Then add in the other half and stir until it comes together into a ball. Work in the last 25 mL so it's not sticky. Use your hands to finish **kneading it on the counter** with 15 mL of flour just until it is smooth on the top (about 1 min) **TEACHER CHECK!**
7. Put 10 mL of olive oil in the bottom of your **small bowl**, then rub the dough in it and flip in over. Let it sit in the bowl loosely covered with a tea towel for 20-30 mins on top of the warm stove till the rest of the ingredients are ready and dough has doubled in size.

## Topping Options per Pair:

8 slices pepperoni (optional)  
250 mL mozzarella cheese  
Piece of mushroom, green pepper and onion

8. Rub 5-10 mL of oil to the top of the **jelly roll pan** and sprinkle your semolina powder evenly over the top. Remove the dough from the bowl and put it on the counter. Using the tips of your fingers slowly press out the dough into a rectangle that matches the size of the pan. Lay it on top of the pan.
9. **Drizzle** the top of the dough with 10 mL of olive oil. **Spread** on the sauce with the back of a **metal spoon**. Add a thin layer of the mozzarella, then pepperoni and vegetables then the rest of the mozza.
10. **Bake** for 4 mins on the bottom rack of the oven to crisp up the bottom. Then move it to the top rack to finish cooking for another 3-4 mins. **KEEP AN EYE ON IT AS IT COOKS QUICKLY**. Let cool for a few mins after removing from oven before cutting or toppings will slide off!!