

# GLORIOSO'S PIZZA DOUGH

Prep Time: 10 mins

Rise Time: 1 hr

Total Time: 1 hr 10 mins

Yield: 1 large pizza, cut in half for 2 medium pizzas, or quarter it for individual pizzas

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$\frac{3}{4}$  cup warm water

1 packet (1/4 ounce) active dry yeast

1 teaspoon granulated sugar

1/8 cup Glorioso's Napa extra virgin olive oil, plus more for bowl and drizzling

1 teaspoon salt

2 cups Glorioso's "00" Pizza Flour (spooned and leveled), plus more for work surface

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Pour the water into a large bowl; sprinkle with yeast and let stand until foamy, about 5 minutes. Whisk in the sugar, oil, and salt. Add flour and stir until a sticky dough forms.

Lightly brush another large bowl with a little olive oil. Place dough inside and drizzle a little oil over the top.

Cover with plastic wrap and set aside in a warm, draft-free place until dough has doubled in size, about 1 hour.

Turn out onto a lightly floured work surface and gently knead 1 or 2 times, forming into a round. Let rest for about 10 more minutes.

Divide in half to use for 2 medium pizzas, or store as is for 1 large pizza, or divide into 4 equal portions for individual pizzas.



## ASSEMBLING THE SUNDRIED TOMATO PIZZA

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Muraglia extra virgin olive oil  
Montchevre tomato basil goat cheese  
Grated mozzarella  
Bella San Luca sundried tomatoes  
Cento artichoke hearts  
Cento roasted red peppers

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Roll out your pizza dough with plenty of flour to prevent sticking to the surface. Slide your dough onto your pizza pan or pizza peel. Brush the surface of the dough with olive oil. Take half of the package of goat cheese and warm slightly until it is soft. Then, whip 1/8 c. of the olive oil into the goat cheese until it forms a soft paste-like consistency. Spread onto the pizza dough like you would if it were tomato sauce.

Add your mozzarella, sundried tomatoes, roasted red peppers, and artichoke hearts. Bake in a 500°F oven until the pizza is bubbling and the cheese is starting to brown.

For more information on baking the perfect pizza, see our tips on the next page.



## PIZZA BAKING TIPS

### **Baking with a pan or with Glorioso's Take and Bake pizza trays:**

Dust the pan with cornmeal

When rolling out the crust, dust the pizza pan or work surface with cornmeal for a crisp finish. Flour just doesn't make the crust as crisp. And the cornmeal adds a slightly nutty sweet flavor. Assemble your pizza with your ingredients, and slide into the oven and bake for 8 to 10 minutes at 500°F to 550°F, or until the cheese is bubbling and starting to brown.

### **Baking with a pizza stone:**

The best way to transfer a pizza to a stone is to use a paddle called a pizza peel.

- Roll each piece of dough into a 10-inch circle. The smaller size allows for easier transfer to the hot stone.
- Dust the peel with a combination of cornmeal and a little flour. Transfer the dough to the peel. Turn edges under to make a slight rim.
- Assemble the pizza, using your choice of toppings - TIP: use less toppings so that you can easily slide the pizza onto the stone when ready. Make sure the dough slides easily on the peel; add more cornmeal if necessary.

Open the oven door and set the tip of the pizza peel near the back of the stone. Slightly shake and pull the pizza peel toward you in a quick motion, so it slides onto the stone. Quickly close the door. Baking time for a pizza baked directly on a stone is shorter than for pan pizza: allow 8 to 10 minutes, or until the cheese is bubbling and starting to brown.

