

FROM
THE LDV
GARDEN
To Your Table



This pizza dough recipe is a favorite at our house. The kids love to help make the dough and then their own pizzas!

You can make it ahead separate into two balls and refrigerate in saran wrap

Alexis Wasilchin

Pizza dough -The Abundant Table

- 1 and $\frac{1}{3}$ cups lukewarm water
- $\frac{1}{2}$ tsp honey or sugar
- 1 TBSP active dry baking yeast
- $\frac{1}{4}$ cup olive oil
- 2 tsp salt
- 3 and $\frac{1}{2}$ cups unbleached flour
Corn meal

Combine water, honey or sugar, and yeast in a medium size- mixing bowl. Let it stand for 10 minutes or until the yeast is active. Add the oil and salt. Stirring with a wooden spoon, slowly incorporate the flour, $\frac{1}{2}$ cup at a time, until it is too difficult to stir. The dough will be pulling away from the bowl. Turn the dough onto a surface sprinkled with flour. Knead the dough for about 8 minutes, lightly dusting the dough with flour as needed to prevent the dough from sticking. Knead until a soft, shiny, elastic ball of dough has formed.

Transfer the dough to a clean, oiled bowl, covered with plastic wrap or a damp dishtowel, and allow it to rise for 1 hour or until doubled in size.

Pre heat the oven to 450. Punch down the dough, cut into 2 to 4 pieces. And shape into balls. Let rest for 5-10min. On a lightly floured surface roll out the dough into 9-14in rounds, $\frac{1}{4}$ or slightly less thick. Place on a pizza stone sprinkled with corn meal (for a crispier crust) or lightly oiled baking sheet. Add toppings of choice and bake for about 15-20 min.

Makes two 14- inch crusts or four 9-to-10 inch crusts

Top with homemade or store bought sauce and your favorite vegetables from the garden. These are some of our favorites pizzas.....

- Roasted roots vegetables (potato, butternut, carrot, onion, garlic), fresh mozzarella or ricotta
- Butternut squash, prosciutto, kale(or arugula), and pine nuts
- Roasted tomato, caramelized onion, sausage, mushroom, and goat cheese
- Roasted tomato, fresh mozzarella, basil or arugula

Our LDV Learning Garden is supported by our PTC!

