



Josh's Homemade Italian Style Pizza Dough Recipe

Makes 4 medium pizzas

Ingredients:

- 1.5 Cup luke warm water (room temperature)
- 2 - 1/4 teaspoon rapid rise yeast
- 1 Tbsp. sugar
- 3 cups flour (plus extra for kneading)
- Pizza sauce (see my amazing pizza sauce recipe)
- Fresh Mozzarella cheese (sliced)
- Fresh Basil leaves
- Pancetta bacon (optional)

Directions:

Pour water into a large mixing bowl. Add yeast and mix until dissolved. Add sugar, and stir until dissolved. Mix in the flour. Place on a floured surface, and lightly knead. Keep the dough a little sticky, but not too wet. Place in a covered food storage container and let rise in a warm place for 30-60 minutes. Right after setting aside dough to rise, preheat oven (with the pizza stone) to least 550 degrees (careful not to set to broil).

Once dough is risen, divide into 4 balls, and roll out on a floured surface. Place on a floured pizza peel, and make sure the pizza base can slide back and forth on the peel. After the base is rolled out on the peel, add sauce (see my recipe for amazing pizza sauce) and pizza toppings.

Carefully slide pizza off pizza peel and onto the hot pizza stone. Cook until crust turns golden brown. Remove pizza from oven with pizza peel or flat cookie sheet.