

# Pizza

YIELD: 8 servings

## DOUGH:

2 teaspoons active dry yeast  
1/2 teaspoon sugar  
1/2 cup tepid water  
7 ounces all-purpose flour  
3/4 teaspoon sea salt  
1 tablespoon *Costantino's Kitchen*  
*Mild Garlic Oil*  
Cooking spray

## PIZZA:

1/2 cup *Costantino's Kitchen*  
*Tomato/Basil Pasta Sauce*  
8 ounces mozzarella cheese, grated  
2 ounces parmesan cheese, grated  
Topping(s) of choice, such as  
Pepperoni, Italian sausage, Canadian  
Bacon, Olives, Mushrooms, etc...

**MAKE DOUGH:** Sprinkle yeast and sugar over water in small bowl; stir until dissolved. Let stand 5 minutes or until mixture is bubbly. Place flour and salt in bowl; add yeast mixture and garlic oil. Stir until a smooth, soft dough forms. Place on lightly floured surface and knead until smooth and elastic (about 10 minutes). Place in bowl sprayed with cooking spray, turning to coat the dough ball with oil. Cover with kitchen towel and let rise in warm place for 30-45 minutes until doubled in size. Punch down and knead briefly to distribute air bubbles. Let stand another 5 minutes. Flatten dough into circle on lightly floured surface. Roll out dough, starting at center and roll to edges to 10" circle. Place on pizza pan sprayed with cooking spray; stretch dough out to edges of pan. Cover and let stand 15 minutes.



**MAKE PIZZA:** Preheat oven to 450° F. Spread sauce evenly over surface of crust. Top with one third of the mozzarella cheese. Add your favorite toppings and top with remaining mozzarella. Sprinkle Parmesan cheese over the top and bake for 20 minutes or until crust is golden and cheese is melted.