



Pizza Dough | Pizza Sauce

INGREDIENTS

Pizza Dough

3/4 cup water

1 1/2 teaspoons canola oil

2 1/3 cups bread flour

1 teaspoon salt

1 teaspoon SAF yeast

Pizza Sauce

6 ounces tomato paste

1/3 cup extra virgin olive oil

3/4 cup water

1 teaspoon dried basil

1 teaspoon dried oregano

1 teaspoon crushed garlic

1 teaspoon flour (to bind the oil)

1/4 teaspoon salt

Pepper, to taste

DIRECTIONS

- Pizza Dough - Make the dough according to bread machine instructions for dough cycle. Place dough on a lightly floured surface. Cover with plastic wrap and rest for 20 minutes. Roll dough out.

- Pizza Sauce - Mix together the tomato paste, water, and olive oil. Mix well. Add garlic, basil, oregano, salt and pepper. Mix well and let stand several hours to let flavors blend. (May be refrigerated overnight)
 - Add 2 to 4 tablespoons of sauce to dough. Top with mozzarella cheese and the desired toppings.
 - Bake at 500 degrees F. for about 12 to 15 minutes, or until ingredients are cooked and the dough is crisp and slightly brown.
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