

# Homemade Meat lover s pizza

## INGREDIENTS:

For the Dough:

3 $\frac{1}{4}$  cups all-purpose flour

$\frac{1}{2}$  cup yellow cornmeal

1 $\frac{1}{2}$  teaspoons salt

2 teaspoons sugar

2 $\frac{1}{4}$  teaspoons instant yeast

1 $\frac{1}{4}$  cups water, room  
temperature

3 tablespoons unsalted butter,  
melted

4 tablespoons unsalted butter,  
softened

1 teaspoon + 4 tablespoons  
olive oil, divided

For the Sauce:

2 tablespoons unsalted butter

$\frac{1}{4}$  cup grated onion

$\frac{1}{4}$  teaspoon dried oregano

$\frac{1}{2}$  teaspoon salt

2 garlic cloves, minced

1 (28-ounce) can crushed  
tomatoes

$\frac{1}{4}$  teaspoon sugar

2 tablespoons coarsely chopped  
fresh basil

1 tablespoon olive oil

Freshly ground black pepper

For the Toppings:

1 pound mozzarella cheese,  
shredded (about 4 cups)

(Pepperoni)

$\frac{1}{4}$  cup grated Parmesan cheese

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## **HOW TO MAKE IT:**

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Make the Dough: Whisk together  
the flour, cornmeal, salt, sugar, and yeast in a large bowl.

Add water and melted butter  
and mix on low speed, using a dough hook, until fully  
combined, 1 to 2 minutes,  
scraping sides and bottom of bowl occasionally. Increase speed  
to medium and  
knead until the dough is glossy and smooth and pulls away from  
sides of the  
bowl, 4 to 5 minutes. (You can easily make this by hand,  
mixing in the water  
and butter with a spatula and then kneading by hand.)

Coat a large bowl with 1  
teaspoon olive oil. Using a greased spatula, transfer the  
dough to the bowl,  
turning to coat the dough in oil; cover tightly with plastic  
wrap. Let rise at  
room temperature until  
  
nearly doubled in volume, 45  
to 60 minutes.

Make the Sauce: While dough  
rises, heat the butter in a medium saucepan over medium heat  
until melted. Add  
onion, oregano, and salt; cook, stirring occasionally until  
liquid has  
evaporated and onion is golden brown, about 5 minutes. Add  
garlic and cook  
until fragrant, about 30 seconds.

Stir in tomatoes and sugar, increase  
heat to high, and bring to a simmer. Lower heat to medium-low  
and simmer until  
reduced to about  $2\frac{1}{2}$  cups, 25 to 30 minutes. Off the heat, stir  
in the basil and  
olive oil, then season with salt and pepper.

Laminate the Dough: Turn the  
dough out onto dry work surface and roll into a 15×12-inch  
rectangle. Using an  
offset spatula, spread the softened butter over the surface of  
the dough,  
leaving a  $\frac{1}{2}$ -inch border along the edges. Starting at the short  
end, roll the  
dough into a tight cylinder. With seam side down, flatten the  
cylinder into an  
18×4-inch rectangle.

Cut the rectangle in half

crosswise. Working with one half, fold into thirds like a business letter; pinch seams together to form a ball. Repeat with the remaining half. Return balls to the oiled bowl, cover tightly with plastic wrap and let rise in refrigerator until nearly doubled in volume, 40 to 50 minutes. Meanwhile, adjust oven rack to lower position and preheat oven to 425 degrees F.

Bake the Pizzas: Coat two 9-inch round cake pans with 2 tablespoons of olive oil each.

Transfer 1 dough ball to dry work surface and roll out into a 13-inch circle. Transfer dough to the pan by rolling the dough loosely around a rolling pin and unrolling into the pan. Lightly press dough into the pan, working into corners and 1-inch upsides. If dough resists stretching, let it relax for 5 minutes before trying again. Repeat with remaining dough ball.

For each pizza, sprinkle 2 cups mozzarella evenly over the surface of the dough. (If you're using any meat or veggie toppings, add them now, on top of the cheese.) Spread  $1\frac{1}{4}$  cups tomato sauce over the cheese (or toppings) and sprinkle 2 tablespoons Parmesan over the sauce. Bake until crust is golden brown, 20 to 30 minutes. Remove pizza from the oven and let rest 10 minutes before slicing and serving.