Sheet Pan Pizza

**SAUCE**

28oz can crushed tomatoes

7g or 1 1/4tsp salt

10g or 2 1/3tsp sugar

1/2 tsp black pepper

1 tsp dried oregano

1/2 tsp Chile flake

1 tsp dried basil

50g tomato paste

25ish or 2-3tbsp olive oil

15g/2 large cloves garlic, minced

Add all ingredients except oil and garlic into a blend

Preheat medium sauté pan over med heat. Add oil and garlic into pan. Sauté to soften garlic. Add sauce puree.

Reduce to low and simmer for about 20min until thick

DOUGH:

• 285g (86F/30C)

• 7g Yeast (about a packet)

• 20g olive oil

• 425g AP FLour (11.7% protein) or bread flour

• 8g salt

• olive oil

Bloom yeast if active, add other ingredients (And start getting your oven hot)

Mix until shaggy dough ( 3 mins low speed)

Mix on high speed for 6 mins (until gluten is formed)

Transfer dough to well oiled rectangle container

Rise 30 mins, fold and flip

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Cover to rest

Start Making Sauce

Oil Baking sheet, spread dough out until it won't anymore

Rest 15-20 mins

Stretch out fully, rest again 15 mins

Assemble the Za and bake for 18-20 mins, rotate halfway through