

Pizza Dough

1 1/4 cups warm water
1 teaspoon sugar
2 teaspoons salt

= 2 teaspoons
1 package active dry yeast
2 tablespoons olive oil
4 cups flour

보통 밀가루 4컵

Pizza Sauce

1 tablespoon olive oil
1 can (28 ounces) tomatoes in thick puree, chopped

1 large garlic clove, finely ² on 잘게 잘라
1/4 teaspoon salt

crushed

cornmeal for sprinkling

1/4 cup freshly grated Parmesan cheese

8 ounces mozzarella cheese, shredded (2 cups) → 2개 2개씩 1컵에 2cups

①

3. 볼에 1/4 cup 따뜻한 물과 효모를 넣고 5분 정도 기다려서 거품이 생기게 한다.

여기에 따뜻한 물을 더하고 1/2 컵의 밀가루를 넣어 반죽한다. 그리고 나머지 밀가루를 넣어 반죽한다. (밀가루를 조금씩 넣어 반죽한다.)

반죽한 것을 10분 정도 기다려서 볼에 넣어 둔다. 그리고 볼에 플라스틱 랩을 덮고 따뜻한 곳에서 1시간 정도 기다려서 볼이 두 배가 될 때까지 기다린다.

Prepare pizza dough: In large bowl, combine 1/4 cup warm water, yeast, and sugar; stir to dissolve. Let stand until foamy, about 5 minutes. With wooden spoon stir in remaining 1 cup of warm water, oil, salt, and (1 1/2 cups) flour until smooth. Gradually add 2 cups flour, stirring until dough comes away from side of bowl.

Turn dough onto lightly floured surface. Knead until smooth and elastic, about 10 minutes, working in enough of remaining 1/2 cup flour just to keep the dough from sticking. Shape dough into ball; place in greased large bowl, turning dough to grease the top. Cover bowl with plastic wrap and let rise in warm place until double in volume, about 1 hour.

Meanwhile, prepare pizza sauce: In 2-quart saucepan, heat oil over medium-high heat. Add garlic and cook, stirring often, until golden about 30 seconds. Add tomatoes with puree and salt; heat to boiling over high heat. Reduce heat and simmer, uncovered, 10 minutes. Makes about 3 cups.

After the dough has doubled in size, punch down dough. Turn onto lightly floured surface and cut in half. Cover and let rest 15 minutes. Or, if not using right away, place dough in plastic wrap, and refrigerate up to 24 hours.

Meanwhile, preheat oven to 450. Sprinkle two large cookie sheets with cornmeal. Shape each dough half into ball. On one prepared cookie sheet, with floured rolling pin, roll 1 ball of dough into 14" by 10" rectangle. Fold edges in to make 1-inch rim. Repeat with remaining dough ball.

④. 밀가루를 다 치는 것만으로도 된다.
• 동그란 스퀘어 모양
• 테두리만 굵게.

⑤. 양파를 넣고 팬에 corn meal 많이 뿌린다.
그 위에 두들겨 넣어서 으려서 만든다. 파래치.
맛있고 하나만

Sprinkle dough with Parmesan. Spread pizza sauce over Parmesan and top with some of your favorite topping, adding mozzarella cheese last. Let s

⑥ 도넛 위에 녹여둔 파마산치즈가루 듬뿍 뿌려준다
+ 넉넉히 소스만들기 끝났어준다

151에 두껍게 올려준다.

1차로 피자재료를 치즈 듬뿍 올려준다

2차로 소스 듬뿍 1차로 올려준다

2차로 치즈를 올려준다

(피자재료를 올려 + ~~소~~ 파마산치즈가루 + 소 + 피자재료를 치즈로
올려 2015 치즈를 올려 올려준다)

⑦ 피자재료를 모두 완성했어하니

피자 놓아서 10분 정도 치즈 올려 올려준다.