

Pizza

When we discussed about the food and the pictures, I just thought of seeing my Food album in google photos which I'm maintaining for the past year. I felt it's worth sharing 😊



Moving on to the recipe of Pizza I prepared. **Serves enough for 2 people.**

Yeast Activation Process:

Ingredients:

- Sugar – 2 tea spoon
- Yeast – 1.5 tea spoon
- Water – 250 ml (more than lukewarm – mandatory for yeast to activate)

Steps:

1. In the water, mix sugar and dissolve it completely. Then add the yeast and mix well. Leave it for 5-10 minutes and see it becoming foamy.

Dough Preparation:

Ingredients:

- All purpose flour – 1.5 cups (350 gms)
- Oil – 2 table spoon
- Salt – 1.5 tea spoon

Steps:

1. Mix oil and salt with the flour. Then add the yeast water with foam and mix the mixture really well. Ensure to knead the dough well till the dough is not sticking to your hand (recommended to do in flat surface).
2. Transfer the dough in a bowl, apply little oil around and cover the bowl with wet cloth. Leave it for 5 to 6 hours till the dough grows twice in its size.
3. Note: Usually in summer it taken 2-3 hours. During spring it took around 6 hours for me to get twice the size.

Pizza Sauce Preparation:

Ingredients:

- Tomatoes – 4 or 5
- Onion – ½ or 1
- Dry Red Chilli – 6 piece
- Capsicum – 1
- Garlic – 3 cloves
- Oil – 1 table spoon
- Red Pepper flakes
- Oregano – 1 tea spoon (optional)
- Basil – 1 tea spoon (optional)
- Salt – as per taste
- Pepper – ½ tea spoon
- Sugar – 1 tea spoon
- Tomato Ketchup – 2 table spoon

Steps:

1. Boil capsicum, onion, tomatoes (cross cut at bottom to peel skin after boiling) and red chilli for 3 to 4 minutes
2. Remove seeds from chilli and grind it with boiled onions. Then add tomatoes and grind till it get a minced texture.
3. Heat the pan and add oil. Then add chopped garlic and sauté it for less than a minute. Then add the mixture that you just prepared. Cook it will for few minutes.
4. Add salt, pepper, red pepper flakes and stir it well. Add tomato ketchup, sugar to increase the tanginess and sweetness of the sauce.
5. Then add oregano and basil herbs to have good fragrance in the sauce. This is optional to have.
6. Still the sauce to have semi gravy consistency and your pizza sauce is ready. Keep it aside.

Pizza Preparation:

Pizza Toppings:

- Mozzarella cheese (grated or small pieces)
- Cheddar cheese (grated)
- Onions (sliced)
- Capsicum (sliced)
- Any meat (cut into smaller chunks and boiled)
- Red Pepper flakes

Steps:

1. Press the dough to a thin circular base in a pan or baking paper. Good to be thin to have thin crispy crust.

2. Add pizza sauce and spread evenly. Add mozzarella and cheddar above the sauce. Then add the required veggies and meat.
3. Again add both the cheese and some pepper flakes on top.
4. Pre heat the oven to 210 to 230 degrees Celsius. Place the pizza in the oven and bake it for 15 to 20 minutes (by checking after 15 minutes to leave for few more minutes).
5. Turn off the oven once done and leave pizza for few minutes. Then it's ready for you to be enjoyed.



Happy Fooding...!!!!