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## **PIZZA**

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## Boboli type pizza crust

Categories: [Bread machi Breads](#)

Yield: 4 Servings

1 cup Water  
3 cup Flour  
1 teaspoon Salt  
2 tablespoon Olive oil  
1 tablespoon Sugar  
2 teaspoon Yeast  
1 teaspoon Minced garlic  
2 teaspoon Parmesan Cheese - Kraft Free  
½ teaspoon Italian seasoning  
..... Parmesan cheese to sprinkle

Add all ingredients (except) second parmesan cheese to breadmaker in order listed by your manufacturer. It is a good idea to put the garlic down inside the flour so it does not slow the yeast. Set breadmaker on dough setting. When complete, form two crusts on pizza pans, sprinkle with parmesan cheese, cover and let rise again. Bake 5-10 minutes at about 450 F until light brown. Cool. Wrap tightly in foil and freeze until you get the pizza urge. Great to have around for easy last minute dinners. Good way for kids to make pizza too. To make right away - roll out the dough. Place on two pizza pans. Add toppings of your choice and bake at 425 for approx. 10 - 12 min.

## Broccoli boboli pizza

Categories: [Pizza](#) [Italian](#)

Yield: 1 servings

1 14" Boboli pizza crust  
2 tablespoon Olive oil  
¾ pounds Fresh broccoli; chopped  
¼ cup Water  
⅔ cup Ricotta cheese  
1 Egg  
2 clove Garlic, lg, crushed

¼ teaspoon Salt  
⅔ cup Parmesan cheese  
Salt and pepper to taste

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Heat oil in a large skillet til hot but not smoking. Saute broccoli about 1 minutes until coated with oil. Add water, cover, and cook at least 3 minutes until tender crisp. Whisk together ricotta cheese, egg, garlic and salt. Add 1/3 cu Parmesan cheese. Oil a 14" pizza pan or large baking sheet. Place Boboli crust on pan. Spread with cheese mixture. Sprinkle evenly with broccoli and another 1/3 cup Parmesan, salt and pepper to taste. Bake in preheated 500 degree oven on middle shelf for 10 to 15 minutes.

## Roasted Vegetable Pizza

1 T. fresh thyme leaves or 1 t. dried  
2 T. balsamic vinegar  
1 t. olive oil  
1/4 t. salt  
4 small red potatoes, each cut into 8 wedges (if the potatoes are large, make smaller chunks)  
4 garlic cloves, thinly sliced  
1 small yellow squash, cut into 2 inch pieces  
1 small zucchini, cut in 2 inch pieces  
1 small red bell pepper, cut into 2 inch pieces  
1 small sweet onion, cut into 12 wedges  
1 1/4 C. shredded provolone  
1 recipe pizza dough  
Preheat oven to 425°F.  
Roll pizza dough onto large baking sheet coated with cooking spray; fold under edges of dough to form an 11-inch circle. Bake at 425°F. for 7 minutes; set aside.  
Preheat oven to 500°F.

Combine thyme leaves and next 8 ingredients (thyme through onion) in a bowl; toss well. Place vegetable mixture in a 13 x 9 inch baking dish. Bake at 500°F. for 15 minutes, stirring halfway through cooking time.

Reduce oven temperature to 425°F. Sprinkle half of cheese over pizza crust. Arrange roasted vegetables over cheese, and top with remaining half of cheese. Bake at 425°F. for 12 minutes or until crust is lightly browned.

Makes 6 servings.

You can use any vegetables you like for this pizza. If using broccoli, asparagus or cauliflower, I might be tempted to quickly blanch them instead of roasting.

Sliced cherry tomatoes are also good with this type of pizza.

## Thin and Crispy Pizza

### Dough:

3 1/2 C. flour  
3/4 C. whole wheat flour  
2 t. sugar  
2 t. salt  
1 2/3 to 2 C. warm water  
2 t. olive oil  
1 package of yeast

Add yeast, sugar and 1/4 C. of the water to a small bowl and let set for 5 minutes. Mixture should start to bubble.

Add flours, salt to a large bowl. Mix well. Add yeast, remaining water and yeast mixture and mix well. Dough will be very wet.

Place dough onto a floured board and knead adding up to 1/2 C. additional flour. Knead for 7 to 10 minutes until smooth and satiny. Place dough into a greased bowl and let rise 2 hours.

Divide dough into 4 pieces. Roll out very thin, until you can almost see through it, but not quite. Add your favorite sauce and toppings.

Bake in a 450°F. oven on a heated pizza stone for 8-10 minutes. The pizza stone needs to be in the oven heating 1/2 hour before you are ready to bake the pizza.

For easy mixing of all pizza dough, I recommend a heavy duty standing electric mixer. Mix dough with the paddle first and then switch to the dough hook for kneading.

If you knead dough by hand I also think it is essential to have a dough scraper. This utensil will help you pick up dough from the work surface.

## Chicago Style Stuffed Pizza

1 tablespoon sugar, 1 1/4 cup warm water, 2 teaspoons active dry yeast  
2 1/2 cups flour, 1/3 cup yellow cornmeal, 1 1/4 teaspoon salt  
1 pound cooked meat (sausage, ham, pepperoni, etc.)

fruit or vegetables of choice (pineapple, olives, green peppers, etc.

2-3 cups (about 12 oz.) mozzarella cheese, grated ,1 14 oz. pizza sauce (or see below)\*\*

Combine sugar, water, yeast and 1/2 cup flour in mixing bowl, beat well. Let stand until foamy, approximately 10-20 minutes. Combine cornmeal and salt, stir into flour mixture. Gradually stir in enough more flour to make dough stiff enough to work with hands (dough should be sticky unless hands are floured). Turn dough out on a floured surface and knead until smooth and elastic - about 10 minutes. Place dough in a lightly oiled bowl, cover with plastic wrap and allow to rise until double in volume.

Pre-heat oven to 500° F. Punch dough down. Pinch off approximately 1/3 of the dough and set aside. Pat dough into a 12-inch circle. Allow to rest 2-5 minutes. Place dough in lightly oiled deep-dish pizza pan (or use a large dark cookie sheet). Gently stretch and pat dough into bottom and up sides of pan.

Arrange meat and vegetables in bottom of pan. Pat top crust into a 12-inch circle, allow to rest 2-5 minutes. Place top pizza crust over filling. Fold side edges over top crust, pinch and fold to seal crusts. Cut 2-3 slits in top to vent pie.

Sprinkle top crust with cheese, spread with pizza sauce. Bake at 500 degrees for 10 minutes. Reduce heat to 400° F. and continue to bake 15-20 minutes longer or until crust is golden brown and pulls away from sides of pan (using a spatula, carefully lift pizza and check doneness of bottom). Allow pizza to cool 5-10 minutes before serving.

### Notes:

Pizza sauce may be made by combining 8 oz. tomato sauce, 3 oz. tomato paste with 1/2 teaspoon dried oregano, 1/4 teaspoon ground thyme, 1/2 teaspoon Italian seasoning, 1/4 teaspoon garlic powder, and 1 teaspoon sugar.

This recipe serves 6.

## Stuffed Spinach Pizza

1 loaf (16 Oz.) frozen bread dough  
1 package (10 oz.) frozen chopped spinach, thawed and drained  
1 cup coarsely chopped mushrooms  
1/2 cup chopped onions  
salt and ground black pepper to taste  
2 cups (8 oz.) shredded mozzarella cheese  
1/2 cup pizza sauce  
2 Tablespoons grated parmesan cheese

Let bread dough thaw and rise until doubled in size, 3-4 hours at room temp. Preheat oven to 400° F. Divide risen dough into thirds. Pat 1/3 of dough into bottom and up sides of mini baker.

In bowl, toss spinach, mushrooms, and onions; season with salt and pepper. Layer half of mozzarella

cheese on top of dough; top with spinach mixture. Layer with remaining mozzarella cheese.

Roll out 1/3 of dough to a 9-inch circle with pizza roller. Place on top of pizza. Pinch together top and bottom crusts.

Bake 35 minutes. Spread pizza sauce over top; sprinkle with parmesan cheese. Bake an additional 10 minutes. Cool 10 minutes; gently loosen and remove from baker to cutting board. Cut into wedges with pizza cutter

Yield: 4-6 servings

Shape remaining 1/3 dough into bread sticks. Let dough rise on 13-inch baking stone until doubled in size.

Bake at 400° F. about 12-15 min. or until lightly browned.

## Roasted Vegetable Pizza

1 T. fresh thyme leaves or 1 t. dried

2 T. balsamic vinegar

1 t. olive oil

1/4 t. salt

4 small red potatoes, each cut into 8 wedges (if the potatoes are large, make smaller chunks)

4 garlic cloves, thinly sliced

1 small yellow squash, cut into 2 inch pieces

1 small zucchini, cut in 2 inch pieces

1 small red bell pepper, cut into 2 inch pieces

1 small sweet onion, cut into 12 wedges

1 1/4 C. shredded provolone

1 recipe pizza dough

Preheat oven to 425°F.

Roll pizza dough onto large baking sheet coated with cooking spray; fold under edges of dough to form an 11-inch circle. Bake at 425°F. for 7 minutes; set aside.

Preheat oven to 500°F.

Combine thyme leaves and next 8 ingredients (thyme through onion) in a bowl; toss well. Place vegetable mixture in a 13 x 9 inch baking dish. Bake at 500°F. for 15 minutes, stirring halfway through cooking time.

Reduce oven temperature to 425°F. Sprinkle half of cheese over pizza crust. Arrange roasted vegetables over cheese, and top with remaining half of cheese. Bake at 425°F. for 12 minutes or until crust is lightly browned.

Makes 6 servings.

## Deep Dish Pizza

Italian immigrant Gennaro Lombardi opened the first American pizzeria in New York City in 1905. It was not until after World War II that when the soldiers returning from Italy, introduced pizza to the general American population. Until then it was mostly popular in Italian neighborhoods in our cities. The deep dish pizza was born sometime in the 1940's in Chicago.

### Recipe Note

To bake this pizza I think it best to bake the pizza first before adding the final layer of sauce and cheese to the top layer. This will help prevent the top crust from getting soggy.

### Dough:

2 C. warm water (110° - 115°)  
5 t. yeast  
1 T. sugar  
1/3 C. oil  
2 t. salt  
3 T. semolina flour  
1 C. all purpose flour  
5 to 6 C. bread flour

Add 1/4 C. of the water to the yeast and sugar. Let set 5 minutes; the yeast should start to bubble.

Add flours, salt, oil and yeast mixture to a large bowl and mix well. Place dough onto a floured board and knead until the dough is smooth and satiny. (About 10 minutes) Let rise until doubled in a covered, greased bowl.

### Sauce:

2 T. garlic  
2 T. olive oil  
1 28 oz. can plum tomatoes  
3 T. tomato paste  
1/2 C. onion minced  
1 1/2 t. basil  
1 t. oregano  
1/2 t. salt  
1 t. sugar  
2 t. red wine (optional)

Saute garlic in oil to soften. Add the rest of the ingredients to the pan and and simmer until sauce

thickens. (about 20 minutes)

### Filling:

1 lb. Italian Sausage  
1/2 lb. mushrooms  
12 oz. pepperoni  
1/2 C. sliced green peppers  
1/2 C. sliced thin onion  
1 1/2 lbs. mozzarella cheese  
1/3 C. parmesan cheese freshly grated  
3 t. cornmeal

### Assembly:

Lightly oil a 12 inch deep dish pizza pan with oil. Sprinkle lightly with cornmeal.

Deflate dough and roll out 2/3 of it into a 16 inch large circle. Place in dish letting it overhang the edges. Spoon in 1/2 of sauce. Add the Italian sausage, mushrooms, green peppers and onions. Top with half of the cheese.

Roll out remaining dough and place on top of the filling. Crimp edges together, including the overlapped crust.

Bake 25 minutes at 400°F. Add remaining sauce and cheeses to the top of the pizza. Cook another 10 minutes until golden and sizzling. Let set 10 minutes before cutting.

## Rice Pizza

### Ingredients

4 cups cooked brown rice, 3 cups grated cheddar cheese, 2 eggs slightly beaten, 1½ tbsp granulated or powdered garlic, 2 tbsp oregano.

### Topping

1 ½ cup tomato sauce , 1 cup chopped green pepper, 1 cup chopped red pepper, 1 lb. browned pepper, 2 cups grated cheese, cooking oil spray.

### Method

Cook rice. To the cooked rice, add grated cheese, ½ tbsp garlic, 1 tbsp. oregano, and slightly beaten eggs and mix together. Spray cooking oil over 12' round pizza pan and spread the rice mixture. Spread tomato sauce evenly over rice crust. Sprinkle 1 tbsp garlic and 1 tbsp oregano over tomato sauce. Sprinkle green pepper, red pepper over pizza base. Put it in oven pre-heated at 375 degrees and cook for 10 to 15 minutes. Cover the base with cheese and cook for another 10 to 15 minutes. Cool 5 to 10 minutes before cutting into slices.