

Gouda Pizza

Prepare Pizza Dough

In a bread machine add in this order:

1c + 2 Tbsp water, heated 30 seconds

2 ½ tsp active dry yeast

1 tsp sugar

2 Tbsp olive oil

3 c bread flour

2 Tbsp grated parmesan cheese

1 ½ tsp Italian seasoning

1 tsp salt

Start the dough cycle.

Prep Pizza Sauce

Ingredients:

1 medium yellow onion, minced

2 Tbsp olive oil

28oz can of Italian-style tomatoes, coarsely chopped

1 tsp minced garlic

1 tsp dried oregano

1 tsp dried basil

1 bay leaf

Freshly ground pepper to taste

Optional: Red pepper flakes or cayenne to taste

Directions:

Saute onions in olive oil on medium heat. Add other ingredients and simmer for 20-30 minutes, stirring occasionally. Put in a food processor or blender and puree. Divide into six portions, approximately ½ cup each. Keep one aside and freeze remainder for another day!

Assemble & Bake Pizza

Sprinkle two pizza stones with cornmeal to prevent sticking.

When dough is ready, knock it down and divide into two even portions. Roll out into two circles and place on pizza stone. Let rise for approximately 30 minutes to make a nicer crust.

Spread ½ cup of pizza sauce evenly between the two, avoiding the very edge.

Add shredded Gouda, chopped olives, mushrooms, bell pepper and salame or cooked ground sausage.

Bake on middle rack at 400 degrees for 17-19 minutes until crust is slightly golden.