

COMMENT

Making fresh, homemade pizza: part two

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What's
Cookin

Now that you've got the pizza dough recipe from last week, you are ready to make this week's pizza. There are so many ways to top a pizza here in North America. When I was in Italy (30 years ago,) their pizza was very simple - very thin crust and a skim of sauce and cheese, perhaps fresh herbs.

It was really more about the quality ingredients and being able to taste everything, than loading up with all kinds of things. They also did not use cheese like we do here. Just a small bit of excellent quality parmesan or mozzarella did the trick.

Very unlike our pizzas that tend to be loaded down with the stringy delight. But, whichever way you like your pizza - European style or fully loaded - there are lots of choices.

Start with the sauce. I often choose a pesto for my homemade pizzas. Actually, that's not true. I never make only one pizza. I always

make at least two. (I figure it is just as easy to make a double batch of dough as a single, then we'll have leftovers!) One of them will have pesto - the other will have tomato sauce.

My absolute favourite pizza combo is pesto sauce, sautéed spinach, caramelized onions and mushrooms, crumbled goat cheese and a bit of shredded mozzarella to hold it together. My hubby, the meat-lover, prefers tomato sauce, and then two or three kinds of meat - pepperoni, sausage, bacon, ham - whatever is around, plus some well caramelized vegetables, but only a tiny bit of cheese. Make sure any meat you put on the pizza is already cooked.

And you can really liven things up if you like - why not try some butter chicken and grilled zucchini on your next one?

Have fun and keep cooking!

Summer's Best Pizza

Makes 1 medium-large pizza

INGREDIENTS

- 1 recipe pizza dough (or 1 pre-made crust)
- 2 cups tomato sauce or strained tomatoes
- 1 tbsp dried oregano
- ½ cup basil pesto
- 1 large ripe tomato, diced
- Salt and pepper
- 3 cups grated mozzarella cheese (or more)
- 1 handful fresh parsley, chopped (optional)
- 15 fresh basil leaves, torn
- 2 tbsp olive oil

METHOD

1. Preheat oven to 425 degrees F.
2. Using a large round cookie sheet, spread pizza dough on bottom.
3. Spread the pesto over the dough. Pour



tomato sauce on top. Sprinkle with oregano, salt and pepper.

4. Top with chopped tomato, then mozzarella.

5. Bake for 10-15 minutes, until crust is golden brown and cheese is melted. Then top with fresh herbs, drizzle olive oil on top, then finish with a bit more salt and pepper.



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