

Tips for great pizza dough

We've done a story before on different pizza toppings, but we have never given you the recipe for the dough. To tell you the truth, most of the time I buy the ready made, frozen dough, let it thaw and rise at home and then make the pizza. It is a very rare occasion that I actually make dough from scratch. But, it is not that hard—you should really give it a try!

Here are a few secrets that will help along the way. Also try to keep in mind that the ingredients you are working with are pretty inexpensive, so if worst comes to worst and you have to throw it out and start again, do so. And don't beat yourself up too badly, just chalk it up to experience and you will probably not make the same mistake again.

• When you are kneading the dough, if it becomes too hard to work, then let the dough sit for a few minutes. This allows the gluten that you have developed by kneading to relax. It should then be easier to work.

• If you have added too much flour and the dough is stiff and dry, then brush the flour on your surface aside, spread the surface lightly with oil and continue to knead.

• To freeze pizza dough—punch down the dough, wrap well in plastic wrap and then place in an airtight plastic bag. To thaw the dough—remove from the freezer and loosen the outer plastic bag, allow to thaw at



What's cookin'

Lori Gysel
Gerry Kentner

room temperature for eight hours.

• The water temperature that the yeast is placed in is very important. If the water is too cold, the yeast will not be activated. If the water is too hot, then the yeast will be killed and either way the dough will not rise. So, lukewarm is the key.

• When you are ready to spread the dough on the pan, it will shrink back down as you spread it out. What I do is stretch it out until the dough is actually larger than the pan and then hook the four corners of the dough over the edge of the pan to help prevent it from shrinking back down.

• Pizza should be baked in a relatively hot oven, approximately 400-425 F degrees and usually only takes about 10-20 minutes, depending on how thick your dough is and what toppings you have on top.

• If you are putting vegetables on top of your pizza, try sautéing the veggies with a little oil first, this will release their flavours and soften them up, otherwise if they go on the pizza raw, they don't have a lot of flavour and are crunchy. Have fun and keep cooking!

Pizza Dough Ingredients



- 1 1/2 cup water, lukewarm (about 110 degree F)
- 1/4 tsp sugar
- 1 1/2 tsp active dry yeast
- 1/2 tsp salt
- 1/4 cup olive oil
- 1/2 cup semolina flour (optional)
- 2 1/2 to 3 cups unbleached white flour, either all-purpose or hard flour for kneading surface
- 2 tsp olive oil

Method

1. Stir sugar and water together in a large bowl.
2. Sprinkle the yeast on top of the water. The yeast will dissolve and bubble to the surface (about five to 10 minutes).
3. Stir in the salt, oil and semolina. If you are not using the semolina, then use more plain flour in step 4.
4. Beat in the flour, one cup at a time, until the mixture is too stiff to beat any more.
5. Spread about 1 cup of flour onto your kneading surface and scrape the dough out of the bowl onto it. Start kneading the dough, adding flour as needed to make a pliable, resilient dough. (Total active kneading time is about 10 minutes).
6. Wash out the bowl in which you made the dough, and pour in the oil. Put in the dough and roll it around so that it is oiled all over. Cover loosely with plastic wrap or a clean cloth.
7. Allow to rise in a warm place for two to three hours until dough has doubled in bulk. Punch down the dough and proceed with the pizza.

Guide to the Outdoors



Julie Pomeroy

Come, TRY OUT A CANOE or KAYAK this Saturday, May 10 from 10:00 to 4:00 at the Wolf Ponds in GEORGETOWN. We would like to thank Mr. Bob Wolf for giving us the opportunity to use his beautiful property and ponds on the banks of the Credit River for this Demo Weekend. We will have over two dozen models of canoes and kayaks for people to try. Steve Turner, Professional Instructor and owner of Echo Adventures will be on hand Saturday to answer questions you may have on paddling or lessons. Mid-Canada Fibreglas will answer questions on how they are made. If you are not walking into the site, please drop in to Canoe Country before you go to pick up a map and instructions. Demos also available Sunday. See you there!



Winston Churchill Blvd. 1 blk. N. of #7 in Norval
905-846-5000
www.canoe-country.com

NISSAN'S GET INTO GEAR EVENT



2003 PATHFINDER
"Chilkoot Edition"

CHILKOOT Edition

NEW LOWER PAYMENT

\$359 per month lease for 48 months with \$5,150 down. Includes destination and delivery.

Or

finance your purchase for **1.8%** for 36 months.

CHOOSE YOUR PAYMENT (48 MONTH LEASE)
\$0 DOWN \$475/MONTH
\$3,500 DOWN \$396/MONTH

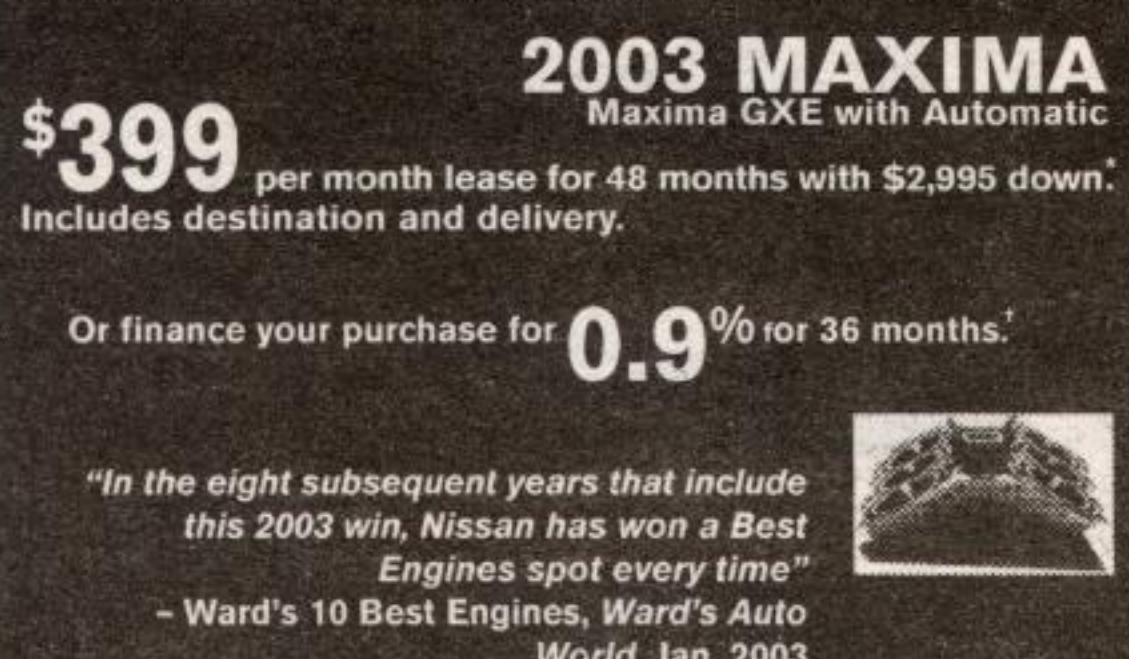
IT'S ONLY A GREAT DEAL IF YOU GET A GREAT CAR.



2003 ALTIMA
Altima 2.5S

\$299 per month lease for 48 months with \$3,160 down. Includes destination and delivery.

2002 CANADIAN CAR OF THE YEAR
2002 BEST NEW FAMILY CAR
2002 BEST NEW DESIGN



2003 MAXIMA
Maxima GXE with Automatic

\$399 per month lease for 48 months with \$2,995 down. Includes destination and delivery.

Or finance your purchase for **0.9%** for 36 months.

"In the eight subsequent years that include this 2003 win, Nissan has won a Best Engines spot every time"
- Ward's 10 Best Engines, Ward's Auto World, Jan. 2003



Drive home an award-winning vehicle today.
HURRY IN, LIMITED TIME OFFERS
on all Nissan Sentra, Altima, Maxima, 350Z, Murano, Xterra, Pathfinder and Frontier.

All offers are only on accepted credit, available for a limited time, and may change without notice on new 2003 Sentra XE 5-speed manual with Value Option Package (C4L6S8 BK00), 2003 Altima S (T4RG73 AE00), 2003 Maxima GXE Automatic (U4RG73 A400), 2003 Pathfinder "Chilkoot Edition" Automatic (5CRG73 AE00), 2003 Xterra XE (RCLG33 A400). Offers cannot be combined with any other offers and except where otherwise noted include destination and delivery. Dealer may sell/lease for less. Not all vehicles are available at all Dealerships. License, insurance, and taxes are extra and must be paid at the time of transaction. For 36 months finance Maxima/Pathfinder for 0.9% or finance Sentra XE and GXE for 48 months at 1.8%. Financing example: \$30,000 at \$399/month per annum for 36 months equals \$14,364.00 or \$399.00 per month. COB is \$41,607.83 for an obligation total of \$30,418.07/\$30,839.78. \$20,000 at 1.8% per annum for 48 months equals \$432.16 per month. COB is \$743.63 for an obligation total of \$20,743.63. *First payment due 90 days after date of delivery on financed purchases on new 2003 Sentra. No interest for 60 days. *48-month lease on Sentra XE Sport/Altima S/Maxima GXE/Pathfinder Chilkoot Edition/Xterra XE manual 2.5/3.5/4.2/3.9/4.5/5.1% ALR. Leases based on a maximum of 96,000 km with excess charged at \$0.10/km. If these vehicles are financed and the cash purchase prices are not taken, the effective interest rate for Sentra and Maxima is 5.1%. Vehicles not exactly as shown and used for illustration purposes. Nissan, the Nissan Brand Symbol, "SHIFT_" tagline, Z and Nissan model names are Nissan trademarks. See your nearest Nissan Dealership or www.nissanca for more information.

DERMAC
Changing The Way You Drive



- SALES
- LEASING
- PARTS
- SERVICE

Corner of Bovaird and Hwy 10
Brampton, Ontario



HOURS
MON-THURS 9-9
FRI-SAT 9-6

www.dermacnissan.com

(905) 459-1600
FAX (905) 459-4767 TOLL FREE 1-877-298-4454

! career alert: bulldozer operator

Dare to Dream

workopolis.com
CANADA'S BIGGEST JOB SITE