

# Homemade Pizza

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**Difficulty:** Easy    **Yield:** 3 Pizzas (Serves 3-4)

## Ingredients:

- 1 lb pizza dough
- 2 cloves garlic, sliced
- 1 container pizza sauce
- 2-3 sprigs fresh basil leaves
- 2 bags mozzarella, shredded
- 1 block of parm
- 1/2 cup light olive oil
- 1/4 cup flour

optional:

heirloom tomato  
prosciutto San Daniel  
truffled honey  
whole milk ricotta

## Preparation:

1. Preheat your oven to 400°
2. Coat a glass bowl in a thin layer of oil. Place pizza dough and garlic in bowl, along with a little more olive oil. Turn dough until coated with oil, making sure to spread out garlic along the surface. Place a moist towel over the bowl and let sit for 45-60 min.
3. Once the dough has risen, pull out a wood or marble cutting board, coat with flour and divide dough into thirds. Stretch to desired thickness.
4. Coat 3 sheet pans generously with oil. Place a single pizza on each pan, stretching as needed.
5. Toppings:
  - a. For prosciutto pizza: Spread an even layer of tomato sauce across the dough, leaving 1-1½" or so for the crust. Sprinkle with mozzarella and grate parm to taste. Oil crust and bake for 15-20 minutes,\* or until crust has cooked through and cheese has melted.\*\* Top with prosciutto and basil leaves before serving.
  - b. For margarita pizza: Sprinkle mozzarella and grate parm over dough, leaving space for the crust. Slice and core heirloom tomato, then arrange slices and basil leaves on top of the cheese layer. Oil crust and bake 15-20 minutes.
  - c. For ricotta honey pizza: Drizzle honey across pizza pie. Place evenly spaced quenelles<sup>1</sup> of ricotta along the inside, leaving space for the crust. Spread ricotta, top with shredded mozzarella and grated parm. Bake for 15-20 minutes. Drizzle with more honey and roughly chopped basil leaves and serve.

\*The time the pizza takes to cook depends on the thickness of the crust: thicker pies may take closer to 25 minutes. Thin crust around 15.

\*\*After 15 minutes have gone by, lift up the pizza with a pair of tongs to check the bottom: if the crust is turning golden brown, the pizza is finished.

1. Quenelles - an oval or egg shape, <https://pastrychefonline.com/how-to-make-a-quenelle/>