

HOMEMADE PIZZA

GOAT CHEESE, RED PEPPER and ONIONS

PREPARATION : 2 Hours

COOKING TIME : 25-30 minutes

YIELDS : 25 cm (10 inch) base pizza

SERVES : 4

INGREDIENTS

For the DOUGH :

- 1 ½ cups warm water
- 250 g plain white flour (+ baking powder / yeast)
- 2 tbsp olive oil
- 1 tsp salt

For the TOPPING :

- Olive oil
- Pesto (optional)
- Tomato sauce (purée)
- Black or green olives
- Grated Swiss cheese
- Goat cheese (slices)
- Red pepper (stems and seeds removed), thinly sliced
- Onions, thinly sliced (optional)



PREPARATION

MAKING THE PIZZA DOUGH

1. **Put the warm water and olive oil** in a large bowl.
2. **Mix in the flour**, salt and baking powder until the dough is **smooth and elastic**. I personally mixed and knead the dough by hand but you can surely use a mixer to do it for you. If the dough seems a little too wet, sprinkle on a bit more flour.
3. **Place the ball of dough** in a bowl and let sit in a warm place (about 21° C) for 1 or 2 Hours until it doubles in size. If you don't have a warm spot in the house you can heat the oven, let it cool until it is just a little warm, then place the bowl of dough in this warmed oven to rise.
4. At this point, if you don't want to make your pizza right ahead, you can freeze the dough for up to two weeks.

ADDING THE TOPPING

5. **Preheat the oven to 200° C (450° F)** for at least 30 minutes.
6. **Punch the dough** so it deflates a bit. Take the ball in your hands and flatten it with your hands starting at the center and then working outwards **in a circular manner**. **Turn and stretch** the dough until it will not stretch further. Let the dough relax 5 minutes then continue to stretch until it reaches the desired diameter : 10 to 12 inches. Use your palm to flatten the edges where they too thick. Use your finger tips to press down and make dents along the surface of the dough to prevent bubbling.
7. **Brush the top of the dough with olive oil**.
8. **Spoon on the tomato sauce and sprinkle with grated cheese** before placing your desired toppings on the pizza. In this case I used slices of goat cheese, red pepper, onions and green olives.
9. **Slide the pizza into your pre-heated oven** and bake until the crust is browned and the cheese is golden and, about 20 to 30 minutes. If you want, toward the end of the cooking time you can sprinkle on a little more grated cheese. Enjoy while it's still hot ! +++