

Easy Cheese Pizza

Amount	Measure	Ingredient - Preparation Method
1	large	head garlic
3	tablespoons	olive oil
1 3/4	cups	flour
2 1/4	teaspoons	active dry yeast
1	tablespoon	fresh rosemary - finely chopped
1 1/2	teaspoons	sugar
3/4	teaspoon	salt
6	tablespoons	lukewarm (110) milk
3/4	cup	pizza sauce
2	tablespoons	parsley - finely chopped
2	teaspoons	parsley - finely chopped
1/2	cup	Parmigiano-Reggiano - shredded

Preheat oven to 350. Slice off top of garlic head to reveal cloves and drizzle with 1 tspn olive oil. Wrap garlic in foil, place in upper third of oven, and roast until cloves are easily pierced with a knife, about 50 minutes. Remove from oven and set aside.

Meanwhile, combine flour, yeast, rosemary, sugar, and salt in the bowl of a food processor fitted with the metal blade. In a separate bowl, combine milk, 3 tablespoons olive oil, and 6 tablespoons lukewarm (110) water and add in a stream with processor running until dough forms. Transfer to a lightly floured surface and knead until smooth and pliant, about 6 minutes.

Coat the inside of a large bowl with olive oil form dough into a ball, and rol it around bowl. Cover bowl loosely with plastic wrap and a kitchen towel. Let dough rise until doubled in volume, about 1 hour.

Increase oven to 375. Punch down dough and roll out on a lightly floured surface to fit into a 12 inch round pizza pan or baking sheet. Cover and let rise for 15 minutes. Mix sauce and 2 tablespoons parsley together. Squeeze roasted garlic cloves onto pizza and spread, leaving a 1/2" border. Top with sauce mixture, sprinkle on cheese, and bake 25 to 30 minutes. Garnish with remaining 2 tspns parsley.