

Italian Bakery Pizza

Amount	Measure	Ingredient - Preparation Method
		sponge
1/2	cup	warm water
1	package	active dry yeast
3/4	cup	unbleached flour
		dough
3/4	cup	warm water
2	tablespoons	vegetable oil
		pinch of salt
3 1/2	cups	unbleached flour
		topping
3	cups	6-1 brand tomatoes
2	teaspoons	oregano
		salt to taste
2	tablespoons	olive oil
10	ounces	mozzarella cheese - grated

Dough: First, make the sponge. Put the 1/2 cup of warm water into a 4 to 5 quart mixing bowl. Sprinkle the yeast on the water and stir in to dissolve. Add the flour and mix well with a wooden spoon. Cover the bowl with plastic wrap and a kitchen towel. Set aside in a warm place to rise for 1 hour.

After the initial sponge rise, add most of the 3/4 cup water, vegetable oil, salt, and the rest of the flour to the sponge. Stir and mix thoroughly. If the dough seems at all stiff, add more warm water.

Turn the dough out of the bowl onto a floured work surface. Knead the dough for about 8 minutes until it is smooth and soft. If the dough feels sticky, dust with flour. Place the dough in a lightly floured, 4-5 qt mixing bowl; cover the bowl with plastic wrap and a kitchen towel. Set the bowl in a warm place and let rise for 1.5 hours, until doubled in bulk.

After the dough has doubled in bulk, punch it down and turn it out of the bowl onto a lightly floured work surface. Knead the dough for about 2 minutes. Lightly oil the bottom and sides of the pan. Try to make the dough an even thickness. Set the pan in a warm place, covered with a kitchen towel. Let the dough rise in the pan for about 40 minutes.

TOPPING: In a bowl, combine the tomato puree and the oregano. Taste for salt.

ASSEMBLE and BAKE: Preheat oven to 425. After the dough has risen in the pan, spread tomato puree evenly over the surface of the dough. Leave a 1/2" border. Drizzle the oil over the tomatoes. Sprinkle on the grated cheese. Bake for 30-35 minutes.

Yield: "1 15x10"