



Dairy Moos

Moosworthy Information from a Real Dairy Farm

*The Blog of a 3rd Generation
California Dairy Farmer*



Dairy Moos Pizza Making Guide

Pizza Dough

Ingredients:

- 1 package of active dry yeast
- 1 ½ teaspoons sugar
- 3-4 cups of all-purpose flour
- 1 cup warm water
- 2 tablespoons olive oil
- 1 teaspoon salt

Directions: Dissolve yeast in water with sugar and allow to cool. Mix 2 cups of flour, salt, and oil in a large bowl. Add yeast mixture and beat until smooth. Stir in additional flour the dough begins to form a ball and is easy to handle. Place the dough on a lightly floured pastry cloth and knead until smooth and elastic (8-10 min). Place the dough in a greased bowl, cover and let rise in a warm spot until doubled in size, approx. 1 hour. Punch down and knead again. Allow to rise 20-30 min. Roll the dough into a circle, forming a ¼ rim around the edges. Bake with toppings on a preheated pizza stone @ 450 degrees for 25 min, or until crust is golden brown.

Pizza Sauce

Ingredients: Ketchup and Salsa (any brand or homemade)

Directions: Tailor the sauce according to how much you like. Mix in a 1:1 ratio. Add more salsa if you like a zing, or add a bit more ketchup if you like it sweeter.



Toppings

This is where your own creativity can come in. Add your favorites.

- Add fresh produce: tomatoes, peppers (all kinds of peppers), onions, ect.
- Add the meat: This step is pretty basic. Choose whatever kind of meat you like. Pepperoni, ham, salami, ect.
- Add cheese: Use mozzarella, or Monterey jack as your base cheeses, then add a sharp cheddar, aged gouda, or any other cheese to add a unique flavor. You can really enhance your pizza just by changing the types of cheese you use.