



Garden Fresh Farm Recipes

Pizza

Fresh Made Pizza Dough

We love to turn our RizzieFarms kitchen into our very own pizzeria. We have learned that freshly made yeast pizza dough is simple to make and tastes great. We prefer it to store bought dough for freshness and flavor. We use our garden fresh vegetables as a big part of our pizza toppings. (NOTE: See our RizzieFarms Butt Pickle Pizza and RizzieFarms Chicken Alfredo Pizza)

Pizza Dough (See 1/2 recipe below)

Ingredients:

5 cups bread flour
1 teaspoon honey
1 envelope instant dry yeast
2 teaspoons kosher salt
1/2 teaspoon garlic powder and dried basil leaves (optional)
2 cups warm water (110 degrees F)
4 tablespoons olive oil, plus 1 tablespoon for proofing



Directions:

Start proofing oven at 95 degrees. Combine warm water, honey and yeast in a measuring cup, mix well and let sit for 2 minutes until it starts to bubble.

Combine the bread flour, optional spices and kosher salt in the bowl of a stand mixer and combine. While the mixer is running, add the water and 4 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, a little bit at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, a little bit at a time.

NOTE: Kneading with a KitchenAid mixer for 2 minutes is equivalent to kneading 10 - 12 minutes by hand. KitchenAid does not recommend kneading bread dough for more than 2 minutes at Speed 2.

Grease a large bowl with the remaining olive oil, add the dough, cover the bowl with a warm wet kitchen towel and put it in oven to let it double in size, about 1-2 hours. Turn the dough out onto a lightly floured surface and divide it into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes.



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Using bread flour will give you a much crisper crust. If you can't find bread flour, you can substitute it with all-purpose flour which will give you a chewier crust.

Use either your hands or a rolling pin to work the dough into 12" circle.

Transfer dough to a parchment paper lined pizza pan and either pinch the edges or fold them over to form a crust.

Drizzle additional olive oil (about a Tablespoon) over the top of the pizza and use your pastry brush to brush the entire surface of the pizza (including the crust) with olive oil.

Preheat oven with pizza stone at 425-450 F. Add desired toppings and bake for 13-15 minutes or until toppings are golden brown.

Slice and serve.

Pizza Toppings:

- Pizza Sauce
- Tomato sauce (smooth, or puréed)
- Firm mozzarella cheese, grated
- Fresh soft mozzarella cheese, separated into small clumps
- Fontina cheese, grated
- Parmesan cheese, grated
- Feta cheese, crumbled
- Mushrooms, very thinly sliced if raw, otherwise first sautéed
- Bell peppers, stems and seeds removed, very thinly sliced
- Italian pepperoncini, thinly sliced
- Italian sausage, cooked ahead and crumbled
- Chopped fresh basil
- Baby arugula, tossed in a little olive oil, added as pizza comes out of the oven
- Pesto
- Pepperoni, thinly sliced
- Onions, thinly sliced raw or caramelized
- Ham, thinly sliced

Pizza Equipment:

- KitchenAid mixer for making dough



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- Pizza stone, highly recommended if you want crispy pizza crust
- Pizza peel
- Pizza wheel for cutting the pizza

(Notes 8/2024: 1/2 Pizza Dough)

Ingredients:

2 1/2 cups bread flour
1/2 teaspoon honey
1 envelope instant dry yeast
1 teaspoons kosher salt
1/4 teaspoon garlic powder
1/4 teaspoon dried basil leaves
1 cup warm water (110 degrees F)
2 tablespoons olive oil
1 tablespoon olive oil for proofing bowl

