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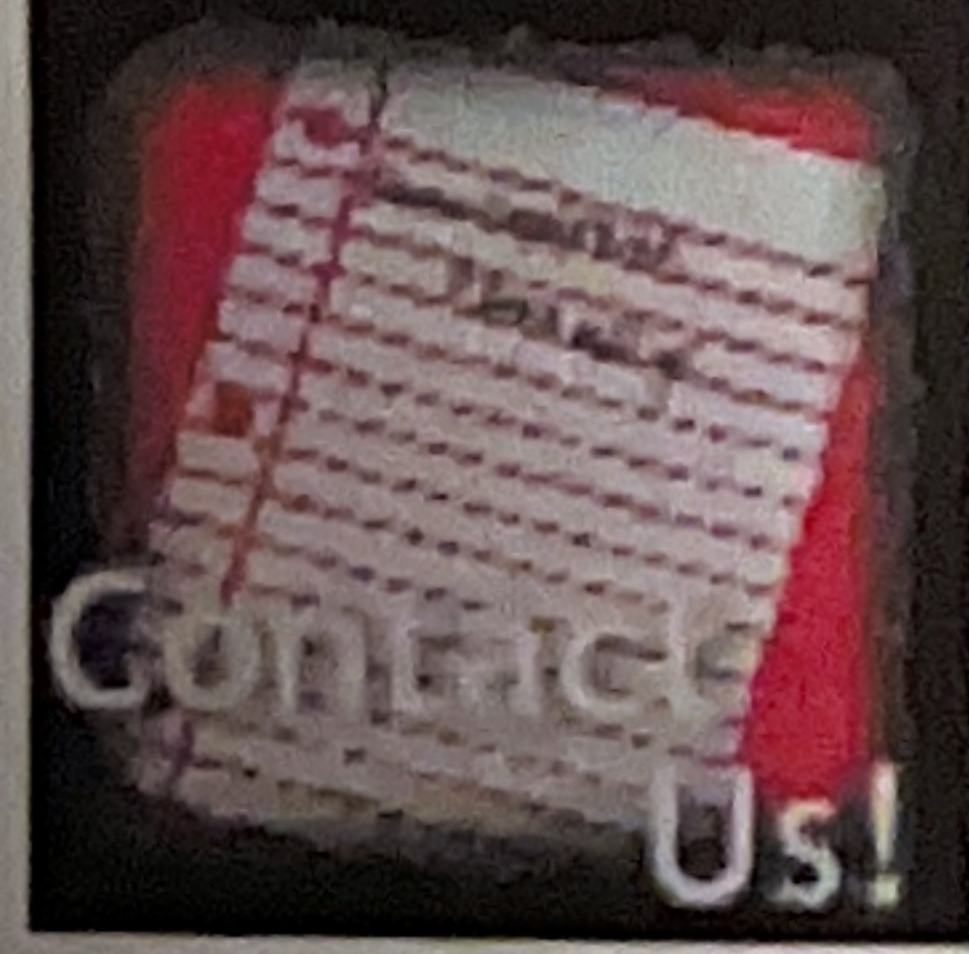
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Cooking Up



Pizzeria Uno's Pizza

Notes: n/a

Ingredients:

- Olive oil or cooking spray
- 1 package active dry yeast (I use Viva Pizza Yeast from Williams-Sonoma)
- 1 cup warm water, (110 to 115 degrees)
- 3 to 3 1/2 cups all purpose flour
- 1/3 cup olive oil or cooking spray (I use only Bertolli Extra Light Olive Oil)
- 12 ounces mozzarella cheese, sliced
- 1/2 pound Italian sausage, mild-cooked, drained and crumbled
- 1 15-ounce can tomatoes - whole pear or plum, drained (I use 2 15-ounce cans of tomatoes)
- 1 teaspoon dried oregano, crushed
- 1 teaspoon dried basil, crushed
- 1/4 cup Parmesan cheese, grated
- fresh mushrooms, sliced or chopped green pepper (optional)

Preparation Instructions:

1. Generously brush a heavy 10 x 2-inch round cake pan or 10-inch springform pan with olive oil or cooking oil. (I use the same dark baking pan as they use in the restaurants, it gives a much better crust.)

2. In large mixer bowl, sprinkle yeast into warm water. Stir till dissolved. Stir in 1 1/2 cups of the flour; the 1/3 cup oil, and 1/2 teaspoon salt. Beat at low speed 30 seconds, scraping bowl constantly. Beat for 2 minutes at high speed, scraping bowl often. Stir in as much of the remaining flour as you can.
3. Cover, let rise in warm place till double. Punch down. Let rest 5 minutes.
4. Turn dough into pan. Using oiled hands, spread dough evenly over bottom and partially up sides of pan. Cover; let rise till nearly double, about 30 minutes.
5. Arrange cheese slices in 1/4-inch thick layer on dough. Gently press sausage on cheese. Using hands, gently crush tomatoes into small pieces atop sausage. Sprinkle with herb and Parmesan.
6. Bake in a 500 degree oven for about 25 to 30 minutes or till edges of the crust are crisp and golden brown. If desired, sprinkle the pizza with sliced mushrooms or chopped green pepper during the last few minutes of baking time. let the pizza stand 5 to 10 minutes before cutting.

Makes 4 to 6 servings.

The pizza yeast is great from Williams-Sonoma. It makes a great crust. I use only Bertolli Extra-Light Olive oil, because it doesn't have a real heavy olive oil taste. This pizza recipe is not like the other Chicago deep-dish which uses yellow cornmeal, which have been made by other famous restaurants.

With thanks to QueenBerta !!



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