



Hay Day Kitchen

Pizza

What's perfect to eat all year round and tastes amazing?

Hay Day Pizza, of course! In this episode of Hay Day Kitchen, we've prepared a delicious Pizza recipe and a video, so you can follow along step-by-step.

Go ahead, give it a try!



https://youtu.be/tU_IWP2E68U

Ingredients!

Pizza Dough:

4 $\frac{1}{3}$ cups Flour

2 tsp Salt

1 tbsp Sugar

2 tsp Dry yeast

1 $\frac{1}{2}$ cup Lukewarm water

2 tbsp Olive oil

Topping:

1 $\frac{1}{2}$ cups Grated cheese

Pizza sauce:

1 $\frac{3}{4}$ cup Crushed tomatoes

$\frac{1}{3}$ cup Water

2 Garlic cloves (peeled)

1.5 tsp Salt

1 tbsp Sugar

$\frac{1}{2}$ cup Fresh basil

2 tbsp Olive oil

1 tbsp Dried oregano



Prep time: 1,5 h

Servings: 2 pizzas

Equipment: Measuring bowls and spoons, rolling pin, stick blender, pizza stone, stove, oven, cutting board, knife, wooden spoon, pan, parchment paper.

Method!

Pizza dough:

- Pour room temp water into a large mixing bowl – add yeast a little at a time and mix.
 - Add flour, salt, sugar and olive oil. Mix with a wooden spoon until combined, around 5 minutes.
 - Sprinkle some flour on to your table top to avoid too much sticking and continue kneading the dough for 5 more minutes. Or until the dough is a little sticky to the touch.
 - If it's too wet, add some more flour.
 - The dough should be shiny and elastic when done.
 - Pour a thin layer of olive oil in a large bowl. Place the dough in that bowl and cover with a clean kitchen towel.
- Let rise at room temperature for 1 hour. In the meantime, let's prep the sauce!

Pizza sauce:

- Heat olive oil in a pan, then sauté the peeled garlic cloves and fresh basil for 2 minutes.
 - Add canned crushed tomatoes, water, salt, sugar and dried oregano.
 - Let simmer on low heat for 15 minutes.
 - Purée the sauce with an immersion (stick) blender. Turn off heat and set aside to cool.
- Preheat the oven to 250 C/480 F.
- If using a pizza stone, place it on a rack in the lower third of the oven. You can also bake your pizza with a regular old sheet pan.



Assembly:

- Sprinkle some flour onto your table top.
- Place the dough on the table and divide it in two equal parts. Shape dough into two balls.
- Cover them with a kitchen cloth and let sit for 15 more minutes.
- Sprinkle a little more flour into the table. Now take one ball of dough and flatten it.
- Stretch the dough by hand until it's 1/2 inch thick. You can also use a rolling pin.
- Place the rolled-out pizza dough on top of the parchment paper.
- Spread the pizza sauce on top (don't add too much, that's a rookie move!) and then sprinkle on grated cheese (you might want to add too much of that).
- Now add the toppings of your choice. Whatever makes you happy!
- Bake in the oven for about 10-15 minutes. One at a time, please!

Let it cool a little and pat yourself on the back. You're about to eat pizza!

How did your Pizza turn out? We'd love to see your creation!

Submit a photo to our Fan Art Uploader! Or post it on Instagram, using the hashtag

#haydaykitchen