

Homecooking Made Simple

65+
*Mouthwatering
Pizza Recipes*



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Yes, this is me and I LOVE Pizza & Wine! And my neighbours all know it as they can smell it cooking on the deck in my BBQ Pizza Oven!



This book is all about Pizza (sorry, no wine here but grab a glass as you go through this eBook!). I start with dough recipes and follow that up with pizza sauce recipes. Then I get into the meat of the matter and cover a LOT of pizza recipes! Actually 68 recipes!

Disclaimer ... although I show several dough recipes I actually use Naan bread on the BBQ ... it cooks up perfectly in about 3 minutes. Yes, my recipes call for the pizza to be cooked in the oven but I use my BBQ Pizza Maker year round!

PIZZA DOUGH RECIPES

Basic Pizza Dough

Ingredients:

- * 2 packages dry yeast
- * 1 1/2 cup lukewarm water
- * 4 cups flour
- * 1 teaspoon salt
- * 1/2 teaspoon sugar
- * 1 tablespoon olive oil

Directions:

Dissolve yeast in water; set aside for 5 minutes, stirring occasionally. Combine flour, salt, sugar and oil in bowl; make a well in the center. When water/yeast mixture is bubbly, pour into center of well. Start kneading dough, bringing flour toward center of bowl; gradually increase kneading motion.

If dough feels dry, add a little more water; if it feels sticky, add more flour. Knead vigorously until dough is smooth and elastic. Roll into ball; cover with a damp cloth. Let rest for about 20 minutes in warm place. Beat dough with your palm to expel gas formed while fermenting. Roll dough again into ball; place in greased bowl. Baste with oil. Cover with plastic wrap; store in refrigerator.

When ready to use, place dough on floured counter top or table. Flatten with your hands, working from center out (a rolling pin may do also). Push dough evenly onto greased cookie sheet or pizza pan, forming a 12-inch circle with edges thicker than middle. Apply favourite topping in desired amounts. Bake in hot oven (475 to 500 degrees) until golden brown.



Amazing Whole Wheat Pizza Crust

Ingredients:

- * 1 teaspoon white sugar
- * 1 1/2 cup warm water (110 degrees F/45 degrees C)
- * 1 tablespoon active dry yeast
- * 1 tablespoon olive oil
- * 1 teaspoon salt
- * 2 cups whole wheat flour
- * 1 1/2 cup all-purpose flour