

South Shore Pizza

Compliments of Chef Richard's Kitchen

8 Servings
Serving: 2 slices

2 C bread flour
6 oz warm water
1 tsp salt
1 tsp sugar
2 tsp instant yeast
2 tsp olive oil

12 oz can crushed tomatoes
2 tsp Italian herb seasoning
2 tsp dried sweet basil flakes
2 tsp dried oregano flakes
1½ C mozzarella cheese, grated
1½ C white cheddar cheese,
grated
¼ C vegetable oil

Place first six ingredients into a bowl and mix well. When it reaches dough consistency, remove from bowl and knead on floured surface for 10 minutes. Cut dough in half and form each half into a round shape. Place in two small bowls, lightly rubbed with oil. Cover and refrigerate 4 hours and preferably overnight.

Remove dough from refrigerator and let stand for 1 hour, still covered.

Use vegetable oil to generously coat the insides of (2) 10" pizza pans with at least a 1" side depth. Preheat oven to 500° F.

Place dough ball in each pan and gently press toward outside edge. You will likely have to do this 2 – 3 times before the dough reaches the edge. Use a fork to pierce dough in several places to keep dough from ballooning.

Pour crushed tomatoes into sieve and drain excess liquid. You will likely need a spoon to stir tomatoes to remove enough liquid. Divide tomatoes and place half on each pizza. Sprinkle herbs on top of sauce. Sprinkle both mozzarella and cheddar cheses on top.

Bake 8 – 10 minutes at 500°. Remove from oven and gently lift crust. It should be golden brown on bottom. If not, return to oven an bake another 5 minutes.

Cut each pie into 8 slices and serve hot.



Nutrition Facts	
Portion Size	164 g
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Amount Per Portion	329
Calories	
	% Daily Value *
Total Fat 18g	23 %
Saturated Fat 3.3g **	16 %
Cholesterol 27mg **	9 %
Sodium 741mg	32 %
Total Carbohydrate 31g	11 %
Dietary Fiber 2.1g **	8 %
Sugar 5.8g **	
Protein 11g	22 %
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Vitamin D 0mcg **	0 %
Calcium 88mg **	7 %
Iron 4.1mg **	23 %
Potassium 305mg **	6 %
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* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2000 calories a day is used for general nutrition advice.	
** Amount is based on ingredients that specify value for this nutrient and 0 for those that don't.	

Source:
<https://www.nutritionvalue.org>