

ChefNorway's Italian Pizza

Servings	Preparation Time	Baking Time	Cooking Time	Oven Temperature
4+ People	30 minutes	6 minutes	20 minutes	Preheat at max Celsius/Fahrenheit

Everyone dreams of that delicious Italian pizza that you see on TV or have tasted on a trip to Italy. I've created this recipe, in hopes that it will take you a little bit closer to that dream. I love this thin crust pizza, super crispy, and very simple pizza with tomato sauce, Italian ham, basil, and mozzarella. "Pizza Prosciutto" as they would call it. But if you want to go back to the original, you need to exclude the ham and eat it as a vegetarian would! Remember you need a pizza stone for this recipe.

Ingredients

European Measurements	US Measurements
1 can chopped tomatoes	1 can chopped tomatoes
100g tomato puree	3.5 oz. tomato puree
45 ml. olive oil	1.5 oz. olive oil
1 small red onion	1 small red onion
A handful basil leaves	A handful basil leaves
1 tsp. pepper mix	1 tsp. pepper mix
1 tsp. salt	1 tsp. salt
2 dl. white flour	1 cup white flour
1 dl. water	½ cup water
45 ml. olive oil	1.5 oz. olive oil
8-10g yeast	0.35 oz. yeast
1/4 th tsp. salt	1/4 th tsp. salt
1 topped tbsp. pizza sauce	1 topped tbsp. pizza sauce
1 rolled out pizza dough	1 rolled out pizza dough
100g mozzarella	3.5 oz. mozzarella
6 basil leaves	6 basil leaves
1 slice prosciutto ham	1 slice prosciutto ham

Red = Pizza sauce - Green= Pizza dough - Blue = Pizza

Directions

Before you do anything, insert pizza stone to your oven, and give it maximum heat. The stone needs to be hot before we make pizza, and that will take at least 30 minutes. A pizza paddle is a very helpful tool if you've got one.

Pizza Sauce

- Fry onion with olive oil on medium heat for 4 minutes.
- Then add tomatoes, tomato puree, and seasoning.
- Cook until water is gone, then add chopped basil leaves, and turn off heat.

Pizza Dough

- Add white flour, olive oil, salt and yeast in a mixing bowl.
- Add hot water, and mix lightly with your hands or a wooden spoon.
- Add flour to your kitchen counter and pour the dough mixture, out of the bowl over the flour.
- Add more flour on top, and start rolling it into a dough ball. It shouldn't be too sticky, and it should feel light and easy to work with.
- Leave to rest for 5-10 minutes.

Pizza

- Roll out your pizza; it should be very thin!!
- Without any sauce or topping insert it into the oven, and bake for 2-3 minutes.
- Take out of the oven and add 1 tbsp. Pizza sauce, and sliced mozzarella.
- Into the oven again for another 3 minutes.
- Then add fresh cut basil, and ham if you'd like that!

