

Four Cheese Pizza

Yield: Two 9" pizzas

Dough Ingredients:

1 (1/4 ounce package) active dry yeast
1 cup warm water (around 110°F)
1 tablespoon sugar
3 tablespoons olive oil (plus more for the bowl)
1 tablespoon salt
3 cups all purpose flour

Sauce Ingredients:

2 tablespoons extra virgin olive oil
1/2 small brown onion, finely chopped
3 garlic cloves, minced
1 teaspoon dried oregano
1 (28 ounce) can crushed canned tomatoes
fresh ground pepper and kosher salt to taste
2 teaspoons tomato paste
1 teaspoon sugar

Pizza Toppings:

1 cup mozzarella, shredded
1 cup Fontina cheese, shredded
1/2 cup Parmesan cheese, grated
1/2 pound provolone cheese, sliced

2 tablespoons cornmeal for the bottom of the crust



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- Step 1:** **Start with the dough:** In a liquid measure cup, combine the yeast, warm water and sugar. Let sit for about 5 minutes or until there is a frothy foam on the top.
- Step 2:** In the bowl of an electric mixer fitted with a dough hook, place the olive oil and salt and stir together. Once yeast has formed, add the yeast mixture to the bowl. Stir again.
- Step 3:** Add flour to the bowl and stir together. Scrape down the sides of the bowl and stir again. Test the dough to make sure it's right. If dough looks dry and crumbly, you need to add more warm water – one tablespoon at a time until the dough pulls together into one ball. If the dough is too sticky to the touch and is sticking to the bottom of the bowl, add more flour – one tablespoon at a time until the dough comes together into one ball without sticking to the bottom.
- Step 4:** Once the dough has formed a ball, knead the dough for about 5 minutes until dough is smooth and elastic. Form the dough into a round ball with your hands and place it into a greased bowl (use about a tablespoon of olive oil) and turn the dough so that all of it is coated with the oil. Cover the bowl with plastic wrap and place in a warm area.
- Step 5:** Within an hour the dough should be double in size.
- Step 6:** **Make the sauce:** Sautee garlic, onion and olive oil in a small sauce pot over medium heat until onions are translucent. Add oregano, salt, pepper, tomatoes and tomato paste. Continue to cook until sauce comes to a simmer. Add the sugar, stir, taste for seasonings and remove from heat.
- Step 7:** **Pre-heat oven to 425° F. Make sure there is a rack on the bottom of your oven.**
- Step 8:** Get the dough and roll it out until you have something close to a circle.
- Step 9:** Sprinkle the bottom of a sheet pan with the cornmeal and transfer your rolled dough to the pan. Top the dough with sauce getting close to the end but leaving a 1-inch no-sauce border.
- Step 10:** Arrange the mozzarella, fontina, provolone, and Parmesan cheeses over the sauce making sure there are no gaps.
- Step 11:** Bake pizza on bottom rack of oven for 20 – 30 minutes or until sides are golden brown and the bottom of the crust is cooked. Remove pizza and let cool in pan before removing from pan to slice it.