

Frank's Pizza House

In The Heart of Corso Italia



Basic Pizza Recipe

Making the Dough

Ingredients	Instructions
<p>This recipe will make a lot of pizzas, so adjust according to your needs.</p> <p>2 1/2 cups (170ml) lukewarm water 2 tbsp (30ml) olive oil 5 tbsp (75 ml) sugar 2 tbsp (30 ml) salt 1 pkg dry yeast 4 1/2 cups (1125 ml) unbleached flour 2 cups (500 ml) semolina flour More unbleached flour as needed vegetable oil</p>	<p>In a mixing bowl add water, sugar, salt, yeast and olive oil. Mix thoroughly for a minute, then let mixture stand for 5 minutes.</p> <p>Add two cups (500 ml) Semolina flour, 4 1/2 cups (1125 ml) of unbleached flour and begin mixing a low speed for about 1 - 2 minutes. To obtain a smooth, homogeneous mixture, add unbleached flour if necessary (dough should not stick to the bowl). Remove dough from bowl and place on a lightly floured work surface.)</p> <p>Divide the dough into 8 oz balls (approx. 14 balls for this recipe) and roll each piece into a smooth ball, kneading it so all air pockets are removed. Once complete place the balls on a tray and place into your refrigerator. Using a pastry brush, coat the dough balls with vegetable oil and cover with a clean cloth. Place tray into the refrigerator and allow to rise for 12 to 24 hours.</p> <p style="text-align: right;">That was easy!</p>

Please supervise children when making this or any other recipe

**FRANK'S PIZZA HOUSE
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Making The Pizza

<u>Ingredients (Sauce)</u>	<u>Instructions</u>
<p>Italian plum tomatoes (canned) Sugar (to taste) Black Pepper (to taste) Oregano Olive oil Roasted garlic cloves Salt</p> <p>Ingredients (Pizza)</p> <p>The sauce (above) Mozzarella cheese (shredded) Toppings of your choice</p> <p>Add the ingredients, above, to suit your taste. After all, it's your pizza.</p>	<p>Grind tomatoes through a food mill, then season with black pepper, sugar, olive oils, oregano, roasted garlic and salt. Mix thoroughly and refrigerate.</p> <p>Always have a clean workspace (that won't last!). Granite or marble are excellent surfaces to make pizzas, If you don't have either, this is a great excuse to get one.</p> <p>Let the pizza dough come to room temperature.</p> <p>Place some semolina flour on the work surface and start stretching the dough ball. You want to get it to a consistent thickness, so if you want to use a rolling pin to help, place some flour on the dough so the rolling pin won't stick. If you want to try spinning the dough in the air, go ahead. We can't be help responsible for where it lands.</p> <p>Preheat your oven to 425 degrees.</p> <p>Once you have the dough stretched, place your dough on a pizza pan that has been coated with olive oil. Next put on a layer of pizza sauce, a layer of shredded mozzarella cheese and your favorite toppings.</p> <p>Just before placing your pizza into the oven, put some more shredded cheese on top.</p> <p>Take your perfect creation and pop it into the oven for about 20 minutes or until the crust is a golden brown and the cheese is nicely bubbling.</p> <p>Remove from the oven, let it cool a bit and start eating.</p> <p style="text-align: center;"><u>ENJOY!!</u></p>

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