

From the kitchen of David and Jennifer Deaven

\$id: pan_pizza_v 1.1 2018/06/13 02:40:01 deaven Exp \$
Serving: 24
and serve.
4. Bake at 450F for 25 minutes until golden. Top with (F)
sauce, then top with (E).
3. Flatten dough balls, spread in iron or glass pan. Add
Cool.
2. Sauté (C) in small pot, add (D) and simmer 20 minutes.
refrigerated.
covered with damp cloth, for 3 hours or several days if

Vegetarian/Pan Pizza

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- A: 1000g flour
30g salt
B: 700g water, warm
60g butter, unsalted
40g olive oil
5g yeast
C: 1T olive oil
1c garlic, minced
D: 14oz tomatoes, crushed
1T tomato paste
1T sugar
E: 525g mozzarella, grated
300g mozzarella, fresh, sliced
3t oregano
F: 12 leaves basil
1. Combine (A) in large bowl, whisk (B) together and add to (A), knead to combine, let stand for 5 minutes, knead again, and separate into 3 balls. Store in floured bowl,



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