

Recipe from FormerChef.com

Sausage Pizza with Mushrooms and Olives

1 pizza dough (see recipe below)
6 oz fresh mushrooms, sliced
1 Tbsp olive oil
1 tsp. minced garlic
6 oz fresh mozzarella
5 oz fresh sausage
8 oz marinara/tomato sauce for pizza
3 oz olives

1. Make the pizza dough.
2. Preheat the oven to 425 degrees F.
3. Sauté the mushrooms in the olive oil, add the garlic in the last 2 minutes of cooking the mushrooms.
4. Stretch the dough over the pizza pan (see tips below). Spread the sauce evenly to about 1 inch from the edge and top with sliced mushrooms, sausage and olives, or your favorite toppings.
5. Bake for 12-15 minutes or until done to your liking.

*Note; I sautéed the mushrooms because I like their texture better when they are cooked before going on the pizza. Conversely, I did not cook the sausage, but if you want to cook it first (to cook off some of the fat), you certainly can.

Basic Pizza Dough*

8 oz water
1 package dry yeast (2.25 tsp)
1/2 tsp salt
1 tsp sugar
2 tsp olive oil
3 cups flour

Put 8 oz warm water in a bowl and sprinkle yeast on top. Stir in salt, sugar, and olive oil. Stir in 2 cups of the flour to combine and then another 1/2 cup until the dough comes together and becomes elastic. Put the other 1/2 cup flour on a board and knead the ball of dough for about 5 min until it becomes smooth.

Put the ball of dough in an oiled bowl and cover with a kitchen towel. Leave in a warm place until it doubles in size, about 1 hour. When the dough has doubled, punch in down and knead it lightly on a floured surface. Roll, or stretch and pull the dough to fit a pizza pan or baking stone.

If the dough is too elastic to cover the pan and keeps springing back, stretch it out and let it rest. Stretch it again, and rest until it relaxes enough to cover the pan.

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Tip:

If you want to refrigerate the dough, do it after the first rise. Punch it down, knead it into a ball and then wrap it tightly in plastic or a plastic bag (it may rise a little again in the refrigerator). When you want to use it, take it out and let it warm up a little before putting it on the pan.

*Makes enough dough to fit a large, 16" pizza pan