

THE CULINARY

Playground



Pizza

1/4 Cup warm water
1 teaspoon active dry yeast
1/2 Tablespoon olive oil
1/2 teaspoon salt
1/2 and 1/8 Cup all-purpose flour

Mix together the yeast and the water and stir to dissolve the yeast.

Add the salt and oil.

Stir in the flour until a small ball forms.

Turn the dough onto a cutting mat and knead with oiled hands to form a soft dough. Return the dough to the bowl and let rise 20 minutes.

Atop parchment paper, press the dough into a circle and top with your favorite sauces and toppings.

Preheat the oven to 425 degrees.

Bake 10-12 minutes or until cheese is lightly browned.