



Neapolitan Pizza

1/3 Cup warm water
1 teaspoon active dry yeast
1/2 Tablespoon olive oil
1/2 teaspoon salt
3/4 Cup all-purpose flour

Mix together the yeast and the water and stir to soften 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, sticky dough.

Return the dough to the bowl and let rise 20 minutes.

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

Preheat the oven to 425 degrees.

Bake 12-15 minutes or until cheese is lightly browned.

Pizza Sauce

1/4 Tablespoon olive oil
1/2 teaspoon minced garlic
1/2 teaspoon finely chopped onion
2 Tablespoons tomato sauce
1 1/2 Tablespoon tomato paste
pinch of each; dried basil, oregano and black pepper

Measure oil, garlic, onion into a microwave safe bowl and microwave for 40 seconds. Stir. Add tomato sauce and paste and microwave for another 30 seconds. Use to top pizza dough.

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