One Hour Pizza

Dough Sauce

1 1/3 cups bread flour 28 ounce can crushed tomatoes

1/2 cup semolina flour 1 Tablespoon olive oil

2 teaspoons instant yeast 1 teaspoon anchovy paste

2 teaspoons sugar 1 teaspoon salt

1/2 cup + 2 Tablespoons warm water 1 teaspoon oregano

1/4 cup mild lager 1/2 teaspoon salt

2 teaspoons white vinegar 1/4 teaspoon pepper

1 1/2 teaspoons olive oil 1/8 teaspoon red pepper

1 teaspoon salt

Pizza

1/2 cup grated parmesan cheese

1 1/2 cups shredded mozzarella cheese

Preheat pizza stone in 500 degree oven.

Process bread flour, semolina flour, yeast and sugar in food processor. ​

Pour water, lager vinegar and oil into processor while running until just combined.

Let dough stand 10 minutes.

Add salt to dough and process until dough clears sides of bowl.

Transfer dough to floured counter and divide in half.

Spray top of dough balls with cooking spray.

Spray a 12 inch parchment circle with cooking spray.

Roll each dough into an 11 1/2 inch circle using the greased parchment circle on top of dough to flatten.

Let dough stand 30 minutes with parchment on top.

Combine sauce ingredients.

Remove parchment from top of dough.

Transfer dough to pizza stone.

Spread 1/2 cup sauce in thin layer over dough.

Sprinkle with 1/4 c. Parmesan and 3/4 cup mozzarella.

Bake in 500 degree oven 8-12 minutes.