

## **Basic Pizza Crust for Advanced Foods Regional Pizza Lab**

Makes 1 (12" crust)

### ***Ingredients:***

- 1 T yellow cornmeal
- 1 ¼ c all-purpose flour
- ½ package of dry yeast (equivalent 1 1/8 tsp)
- ½ t salt
- ½ c warm water (approximately 115°F)
- 1 T solid vegetable shortening



### ***Instructions:***

#### **Day 1**

1. Generously grease a 12" round pizza pan with shortening or non-stick cooking spray. Sprinkle pan with cornmeal.
2. In a medium bowl, stir together ½ c of flour, yeast, and salt until well blended.
3. Add warm water and shortening; mix until almost smooth
4. Gradually stir in remaining ¾ c flour to make a firm dough. Cover, let rest for 10 minutes.
5. With well-floured fingers, press dough onto the pan OR roll on floured countertop and transfer to pan (if pan has air-circulation holes, choose option 2)
6. Generously prick dough with a fork.
7. Cover and refrigerate until next class period.

#### **Day 2**

1. Place an empty baking sheet on the middle rack of the oven (if using a jelly roll pan, turn upside down for a flat surface) and preheat to 400°F
2. Place pizza pan on preheated baking sheet and prebake for 10-12 minutes or just until edges of crust begin to turn a light golden brown.
3. Assemble pizza using chosen recipe (DO NOT BAKE)
4. Cover and refrigerate until next class period; **complete baking on Day 3** according to regional recipe instructions

### ***Variations of Basic Pizza Crust:***

#### **Whole Wheat Pizza Crust:**

In Step 2 (Day 1), **substitute** ½ c whole wheat flour *in place of ½ c AP flour*

In Step 3 (Day 1), **increase** water by another 2 T (final amount= ½ c 2 T)

In Step 4 (Day 1), **substitute** ¼ c 2 T whole wheat flour and ¼ c 2 T AP flour *in place of ¾ c AP flour*

#### **Herb Pizza Crust:**

In Step 2 (Day 1), **add** 1 t dried Italian herb seasoning

In Step 3 (Day 1), stir in 1 clove garlic, minced, into warm water