



The **ingles** T a b l e

with Martin Mongiello
SICILIAN STYLE PIZZA

Shopping List

- 1 1/4 Cup Water, heated to 110 to 115 degrees
- 2 Tablespoons Extra Virgin Olive oil
- 1 Tablespoon Sugar
- 1 envelope (2 & 1/4 tsp.) Rapid-Rise yeast
- 1 3/4 Cup All-purpose flour (plain)
- 1 Cup Whole-wheat flour
- 1/2 Cup Grated Parmesan or Romano cheese
- 1/2 Cup Dried Italian Herbs
- 1 Tablespoon Polenta granules
- 12 oz Italian Cheese (SIX different cheeses)
- Laura Lynn Pizza sauce
- 1 whole Fresh tomato sliced

Cooking Instructions

1. Preheat oven to 375°
2. Whisk water, oil, sugar & yeast in a bowl. Allow yeast to proof & foam 15 minutes.
3. Sift flours, parmesan & dried herbs into bowl, add flour mixture into yeast mixture, & mix with hands.
4. Gently knead dough until it comes together.
5. On a floured surface, roll out dough to shape of your pan. Scatter polenta granules across pan evenly.
6. Add pizza sauce on top or homemade pesto. Top with 12 ounces of shredded cheese, then sliced tomatoes, thick sliced pepperoni, ham, steak or veggies and a dash of pepper.
7. Bake for 15-20 minutes.



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