

Pizza Margherita with Pale Ale Dough

Recipe courtesy of Jill Simmons, cooking instructor

8 oz. whole milk Mozzarella cheese, sliced
1/2 c. fresh Roma tomatoes, chopped
1 handful of fresh basil leaves, chopped
Pale Ale pizza dough (recipe follows)

Cover pizza dough with tomatoes and then top with Mozzarella. Transfer to the oven and bake for 12 minutes. Top with fresh basil, and serve immediately.

Pale Ale Pizza Dough

Makes one pizza. By doubling this recipe, you will have enough dough to make three pizzas. The secret to the flavor is the beer!

1 T. active dry yeast
1 c. of beer (lager or pale ale), lukewarm (105°F)
2 3/4 c. unbleached all-purpose flour, plus 1/2 c. for working
1 t. sea salt
1 T. extra-virgin olive oil
cornmeal for dusting

Preheat oven to 425° before baking. Position oven rack in the lower part of the oven, and place pizza stone on rack or oven floor.

In a small bowl dissolve the yeast in the beer and let stand until slightly foamy on top, about 10 minutes. In a large mixing bowl using a dough hook attachment, stir together the 2 3/4 c. flour and the salt. Add the yeast mixture. Mix until the dough forms a ball, and it is smooth and elastic, about 5 minutes. Pour oil in a zip lock baggie, and place the dough in it. Let rise at room temperature until doubled, 1-2 hours.

Turn the dough out onto a surface dusted with flour. Punch the dough down. At this point you may either let the dough rise once again, or you may roll out into the desired shape. If you have doubled this recipe, divide dough into thirds. Using a rolling pin, roll one third of the dough out into a circle until it is about a 1/4 inch thick. Transfer the dough to a baker's peel dusted with cornmeal and top with desired toppings.

Dough Variations

- Herb pizza dough—add two tablespoons of minced fresh herbs or 1 tablespoon of mixed dried herbs. Add the herbs to the flour and salt.
- Whole-wheat pizza dough—use half whole-wheat flour and half unbleached all-

purpose flour.

- Cornmeal pizza dough—reduce flour to 2 1/2 cups and add 1/3 cup fine yellow cornmeal.