

Tomato Pizza, caramelized onions, mushrooms, mozzarella

Recipe for 4



Description

Golden crust pizza with a classic touch!

Note

It is crucial NOT to put the salt in with the water and the yeast while making the dough as it feeds on sugar and dies with the salt. Add the water and the yeast altogether, salt and flour together and mix at the very end!

Ingredients

Pizza dough

- 250 Ml Warm water
- 5 Ml Dry yeast
- 3 Pinch(es) Salt
- 2 Pinch(es) Sugar
- 330 Gr Flour
- 1 Tbsp Olive oil

Tomato sauce

- 1 Can(s) Can of crushed plum tomatoes (28 oz)
- 1 Tbsp Oregano
- 10 Unit(s) Basil leaves
- 3 Clove(s) Chopped garlic
- 1 Tbsp Sugar
- 1 Unit(s) Onion
- 2 Sprig(s) Thyme
- 1 Leaf(ves) Bay leaf

Garnishes

- 1 Cello Button mushrooms
- 1 Unit(s) Onion
- 7 Unit(s) Basil leaves
- 200 Gr Mozzarella cheese
- 5 Sprig(s) Chives

Preparation

- Preparation time **120 mins**
- Preheat your **Oven** at **425 F°**

Setting up

Peel the onions, mince one (pizza garnish), finely chop the second one (tomato sauce) and finely cut the garlic and the chives.

Mince the mushrooms and grate the mozzarella.

Tomato sauce

In a stewpot with vegetable oil, cook the chopped onion, add the thyme, the bay leaves and the garlic.

Stir everything together, add the tomatoes, mix and then add the oregano and the sugar.

Bring to a boil and then lower the heat and let everything simmer.

Let it cook to have a maximum of evaporation, a reduction.

Stir from time to time for approximately 45mins. Taste it and if too acid, keep on cooking until you have a smooth and tasty sauce. Blend sauce with a hand mixer. Add salt & pepper to taste.

Pizza dough

Add in the yeast to the room tempered water, inside the kitchenaid bowl.

Add all the other ingredients and let it spin slowly. Make sure to have some spare water. It is possible that you will be needing it if you see that the mix is a bit too dry.

Once the dough is smooth and homogeneous, speed up the kitchenaid to medium for 3-5mins.

Put the dough on a clean table and make a ball out of it, with your hands. Place it inside a bowl lightly covered with oil.

Cover it with a humid cloth and let it rest until it doubles in volume - 35mins give or take varying on the environment.

Cut the dough according to the desired size of pizza and make balls. Let them rest again under a humid cloth on a cooking tray - 30mins.

With a rolling pin or with your hands, flatten down the dough to make a nice circle. All that remains is to garnish.

Assembly

On the dough generously add the cold tomato sauce, add the minced onion and the mushrooms.

Sprinkle the chives and the grated cheese all over.

Put the pizza in the oven and make sure to have a nice coloration.

Bon appétit!