



Pizza Sauce and Dough

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

The basic pizza dough and sauce ready and waiting for your favorite toppings

Ingredients

- - ¼ cup warm water (100 to 110 degrees) - 1 teaspoon active dry yeast - 1 teaspoon white sugar - 4 cups bread flour - 2 tablespoons Italian-style seasoning - 1 teaspoon salt
- divided - 1 ¼ cups flat beer - 1 tablespoon olive oil - 2 tablespoons olive oil - ? cup chopped onion - 2 tablespoons chopped garlic - 1 (28 ounce) can roma tomatoes
- with juice - 2 (6 ounce) cans tomato paste - 1 tablespoon chopped fresh basil - 1 tablespoon chopped fresh parsley - 1 teaspoon chopped fresh oregano - ½ teaspoon black pepper

Instructions

1. In a small bowl
2. dissolve yeast and sugar in warm water. Let stand until creamy
3. about 10 minutes. In a food processor
4. combine flour
5. Italian seasoning and salt. Pulse until mixed. Add yeast mixture
6. flat beer and oil. Pulse until a ball is formed. Scrape dough out onto a lightly floured surface
7. and knead for several minutes until dough is smooth and elastic. Allow dough to rest for 2 to 3 minutes. Divide dough in half
8. and shape into balls. Place dough balls in separate bowls
9. and cover with plastic wrap. Allow to rise at room temperature for about 1 hour
10. then store in the refrigerator overnight. To make the sauce: Heat olive oil in a saucepan over medium heat. Saute onions until tender. Stir in garlic
11. and cook for 1 minute. Crush tomatoes into saucepan. Add tomato paste
12. basil
13. parsley and oregano. Simmer for 10 minutes. Notes If you have a bread machine
14. just mix on Dough setting
15. then remove and let rise after it kneads and rests. The dough can be frozen in plastic freezer bags in one-crust portions. Important: Thaw in the refrigerator.