

Sicilian Style White Pizza – La Nova Style

(Recipe Courtesy of Dan Sackinger)

Pizza Dough:

1 envelop Dry Yeast
1¼ Cup of warm Water
2 ½ Cups of Flour
2 Tbsp Vegetable Oil.
¼ cup extra Flour
1 tsp Sugar
¼ tsp Salt

Stir Yeast into 1/8 cup warm water (100-110 degrees F) then stir in sugar; let stand 10 minutes to foam.

In a medium bowl combine yeast mixture, 2.5 cups flour, vegetable oil, salt, and another 1 Cup warm water and stir using firm strokes. Place dough onto surface covered with 1/4 Cup flour and knead into a smooth ball. Replace dough into bowl and let rise in warm temperature for about 20 min. (Oven on warm setting will suffice)

Lightly cover a 13 in. pizza pan with flour or cooking spray and evenly spread dough across it without tearing it.

Pizza ingredients:

2 medium red Tomatoes (sliced)	1 tsp Black Pepper
1 small Onion (sliced)	1 tsp Garlic powder
3/4lb. - 1lb. grated Fontinella cheese	1 tablespoon ground Oregano
1 tsp salt	1 tsp olive oil

(Optional ingredients: Italian sausage, banana peppers, sliced mushrooms, sliced green olives.)

Preset oven to 450 degrees F.

Evenly spread oil across top surface of pizza dough in pan and add a dash of salt, pepper, garlic powder, and oregano. Lightly cover seasoned dough with a small handful of Fontinella cheese. Place tomato slices evenly atop cheese without overlapping. Place onion rings atop tomatoes and any other optional ingredients.

Cover pizza with remaining Fontinella cheese and sprinkle measured spices evenly over it. Place pizza in oven for 15-25 min., rotate pizza after about 10 minutes of baking.

Note: It may be necessary to check the bottom of the pizza when the cheese just starts to brown. For a crispier crust, remove pizza from pan using a spatula and place directly on bottom oven rack for final five minutes of cooking time.