

Rorie's Pizza Shop Pizza

Recipe By Rorie Weisberg



Cooking and Prep:  50
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Serves:  6

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

Ingredients (10)

Main ingredients

- 1/2 cup warm water
- 2 and 1/4 teaspoons instant yeast (one packet)
- 1/2 tablespoon raw honey or sugar
- 1 egg
- 1/2 teaspoon Tuscanini Sea Salt
- 1 and 3/4 cups plus 2 tablespoons Rorie's Spelt Flour (not spelt dough mix; white whole wheat flour)

can be substituted)

- olive oil for oiling counter
 - store-bought or homemade pizza sauce, to taste
 - shredded cheese of choice, to taste
 - veggie toppings of choice
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Start Cooking

Prepare the Dough

1. Combine the water, yeast, and sugar/honey and let it proof for five minutes. Add the egg, salt, and one and three-fourths cups flour.
2. Mix the dough first by spoon. The dough will be sticky. Dust the additional two tablespoons of flour on the dough. Then knead until it becomes a nice ball of dough.
3. Dust the top of the dough with a little more flour, then cover and let it rise for 15 minutes.

Prepare the Pizza

1. Preheat oven to 400 degrees Fahrenheit.
2. Oil your surface and your hands.
3. The dough can be used as one larger pie, two medium pizzas, or three personal pies. Shape dough into a ball (or balls), then roll out each dough to desired thickness (it does puff up, so not too thick).
4. Place each rolled out pizza on a baking sheet lined with parchment paper.
5. Top with desired amount of sauce, cheese and or toppings.
6. Bake on 400 degrees Fahrenheit for 15–20 minutes, depending on the thickness and size of your pie. Let it cool before slicing.