



Place cheese on the pizza when half done to make certain that the center is cooked...

Pizza

KITCHEN HINT: The handling of Claro's fresh pizza dough.....

We make fresh dough in all of our stores. There is nothing like pizza made with fresh dough! Pizza dough can be kept under refrigeration for about 2 days. When you open the bag it may sometimes smell slightly like wine. That's normal. It can be frozen, but I only recommend freezing the dough if you have no other choice. When you are ready to use it, cut the dough into pieces appropriate for the size of pizza pan that you are using. 1 pound of dough fits a 12" pan nicely. Work the dough into a ball and place it on a cookie sheet lightly dusted with flour. Flour the top of the ball and cover lightly with saran or a dishtowel, place in a fairly warm place and allow to double in size. When rolling, carefully flatten ball with hands and roll lightly with rolling pin until slightly larger than your pizza pan. If the dough shrinks back too much when you roll it out, let it rest more before rolling it out again. Your patience will pay off with a light airy pizza crust. Place rolled out dough on oiled pizza pan and top with all your favorites.

1 1/2 pounds Claro's fresh pizza dough
2 cups crushed Italian tomatoes
3 cloves minced garlic
Claro's imported grated romano cheese
1/2 pound mozzarella cheese grated on large hole of grater
2 or 3 links Claro's Italian sausage, casings removed

olive oil
sliced onions
pepper to taste
dry oregano



Oil a 16" pizza pan with some olive oil. Roll the fresh dough out on a lightly floured surface until it is a little larger than the pizza pan. Ease it gently onto the pan and pat it into place. Rub some more olive oil on top of the dough. Top with the tomatoes, sausage, onions, garlic and spices. Bake at 400 degrees until lightly browned. Be sure to put it on the lowest rack in the oven. When it is half done, lightly golden; sprinkle the mozzarella and romano cheeses on top and continue to bake until done.