

Pizza Dough

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/thin-italian-pizza-dough-recipe-no-yeast>

Ingredients:

- 3/4 cup cool water
- 1/4 cup canola oil
- 1 teaspoon fine sea salt
- 1 teaspoon sugar
- 2 cups all purpose flour plus more as needed
- 2 tablespoons salted butter
- 1/2 large onion diced
- 1 teaspoon fine sea salt
- 3 cloves garlic minced
- 28 ounces plum tomatoes whole
- 1 sprig fresh basil
- 1 tablespoon fresh rosemary minced
- 1 teaspoon sugar
- freshly ground black pepper
- 1/4 cup extra virgin olive oil for brushing
- 1 cup fresh basil leaves
- 1 pound fresh mozzarella shredded

Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 105 milligrams
4. Fat: 59 grams
5. Fiber: 4 grams
6. Protein: 34 grams
7. SaturatedFat: 21 grams
8. Sodium: 1940 milligrams
9. Sugar: 10 grams

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