

How to make 5 Star Pizzeria style Pizza at Home

Yield: 16 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-sunday-gravy-recipe-america-39>

Ingredients:

- pizza dough
- 2 3/4 cups lukewarm water
- 1 1/2 tablespoons active yeast granulated, 2 packets
- 1 1/2 tablespoons kosher salt make sure you use Kosher
- 1 tablespoon sugar
- 1/4 cup extra-virgin olive oil
- 6 1/2 cups unbleached all purpose flour
- pizza sauce
- america adapted from, 's Test Kitchen
- 28 ounces whole peeled tomatoes drained and liquid discarded, I used 1 – 28 ounce can of crushed tomatoes instead
- 1 tablespoon virgin olive oil extra-
- 2 teaspoons granulated white sugar
- 2 garlic cloves medium, minced or pressed through garlic press, about 2 teaspoons Note: I used one clove
- 1 teaspoon table salt
- 1 teaspoon dried oregano I used 1/2 teaspoon
- 1/4 teaspoon ground black pepper
- 1/2 ounce grated Parmesan cheese finely, about 1/4 cup

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 44 grams
3. Fat: 5 grams
4. Fiber: 3 grams
5. Protein: 7 grams
6. SaturatedFat: 1 grams

7. Sodium: 910 milligrams

8. Sugar: 1 grams

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