

Secret of the Ooze

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/secret-of-the-vietnamese-secret-recipe>

Ingredients:

- 16 ounces bread flour plus more for dusting
- 1 tablespoon sugar divided
- 3 teaspoons kosher salt divided
- 1/2 teaspoon instant yeast
- 1 1/4 cups ice water plus more as necessary
- 1 tablespoon vegetable oil plus more for oiling
- 28 ounces whole peeled tomatoes
- 2 garlic cloves medium, minced
- 1 teaspoon dried oregano
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon dried basil
- 1/4 cup semolina flour
- 8 ounces mozzarella whole-milk, shredded

Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 109 grams
3. Cholesterol: 45 milligrams
4. Fat: 18 grams
5. Fiber: 7 grams
6. Protein: 32 grams
7. SaturatedFat: 8 grams
8. Sodium: 2420 milligrams
9. Sugar: 4 grams

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