

Pizza Margherita

1/2 cup warm water
2 teaspoons yeast
1 teaspoon sugar
1 1/4 cups flour
1 teaspoon salt
1 tablespoon olive oil
Cornmeal
Olive oil
Salt
Black pepper
1/4 cup thinly sliced fresh basil
Crushed red pepper
1 cup shredded mozzarella cheese and Monterey Jack cheese
1 tomato, thinly sliced
Onion powder
Garlic salt
1/4 cup grated parmesan cheese:

For dough, in a mixer bowl with a dough hook, stir together water, yeast and sugar. Let stand a few minutes until foamy. Add 1 cup of flour, salt and olive oil. Knead with dough hook until it comes together in a ball and knead for a couple of minutes, adding some of the remaining 1/4 cup of flour as needed to keep from sticking. Cover with a clean kitchen towel and let rise for 30 minutes to an hour.

Preheat a pizza stone in the oven at 450 degrees. Roll out dough into a thin round, about 12-14" in diameter. Transfer to a pizza peel sprinkled with cornmeal. Make sure the crust will slide on the cornmeal by shaking it a little. Brush the top of the dough with a little olive oil and sprinkle with a little salt and pepper. Transfer dough to the hot pizza stone by shaking it off the end of the peel. Let bake about 10 minutes until it looks dry on top and is just slightly starting to brown in a spot or two. Remove the crust with the peel. Brush with a little more olive oil. Sprinkle with half the basil, a tiny bit of crushed red pepper flakes and then the mozzarella and Monterey Jack cheese. Lay out the slices of tomato on top and sprinkle lightly with onion powder and garlic salt. Top with Parmesan cheese and bake again until cheese is melted and crust is browned, about 7 minutes. Remove and sprinkle with remaining basil and a little more olive oil. Cut into pieces and serve.