

Pizza

by Anand Lila devi dasi



*"Eating prasadam
is a nice process
of purification."*

Ingredients

Dough:

Dried Yeast..... 1 ½ Tsp
Sugar..... 1 Tsp
warm Water..... ¼ C
All purpose flour..... 1 ½ C
Salt 1/2 Tsp
Oil..... 2 Tbsp

Tomato Sauce:

Oil..... 1 Tbsp
Asafetida powder..... ¼ Tsp
Dried Basil..... ½ Tsp
Dried Oregano..... ½ Tsp
Tomato paste..... 2 Tbsp
Black Pepper..... 1 Tsp
Salt..... ½ Tsp
Sugar..... ½ Tsp
Water..... 1/2 C

Toppings:

Bell Pepper/Capsicum..... ¼ C cut in strips
Tomatoes..... cut in 6-7 rings
Olives..... ¼ C
Mozzarella Cheese..... 1/3 C
Cheddar Cheese..... ½ C
Asafetida..... A pinch
Olive oil..... For drizzling
Red Chili flakes..... A pinch
Black Pepper..... A pinch

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HARE KRISHNA HARE KRISHNA HARE KRISHNA HARE HARE HARE RAMA HARE RAMA HARE RAMA HARE HARE HARE HARE

Preparation

Dough:

1. Dissolve the sugar in warm water and add yeast to it. Mix well. Keep aside for 10 minutes or until frothy.
2. Combine the flour and salt in a bowl and make a well in the center, pour the yeast mixture and oil. Knead well to form smooth dough. If necessary add little more water. Cover it with a cloth and leave in a warm place till double in size.
3. Now roll the dough into 6 inch disc, and place on a greased 14 inch pizza tray. Then using the fingers, extend the disc to a 12-13 inch pizza.

Tomato Sauce: 1. Heat oil in a saucepan; add asafetida, basil and oregano. Stir fry till becomes aromatic. Add the tomato paste, black pepper, salt, sugar, and water.

2. Bring it to a boil, then reduce the heat, simmer and cook till it becomes thick.

Assembling the pizza:

Preheat oven to 400F/200C

Spread the tomato sauce over the pizza base while leaving a little border. Cover with half of the cheese, arrange the topping ingredients, then add the remaining cheese, sprinkle asafetida and drizzle some olive oil on top of it. Bake in a preheated oven for 10-15 minutes or till the cheese melts to light brown in color. Serve hot sprinkling with red chili flakes and black pepper.

Yield:

one 12-13 inch pizza

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