***Pizza Margherita:***

***A thin crust pizza, with fresh ingredients.***

***Ingredients Required***

* 2 tablespoons extra virgin olive oil
* 1/2 lb. plum Roma tomatoes, chopped
* 1 clove garlic, crushed and finely chopped
* 1/2 tsp. salt
* 1 12" uncooked [NY Style dough crust](http://www.recipepizza.com/doughs/ny_style.htm)
* 6 oz. mozzarella cheese, shredded
* 6 fresh basil leaves cut into julienne strips
* extra virgin olive oil
* 1/4 cup fresh shredded parmesan cheese

***Step by Step Procedure***

1. Combine 2 Tbls. olive oil, tomatoes, garlic, and salt in bowl.
2. Allow to marinate while making dough.
3. Brush dough crust lightly with olive oil.
4. Top with cheese, then tomatoes.
5. Drizzle with olive oil.
6. Bake in preheated 500F oven on pizza stone for 8−10 minutes or until crust is golden brown and cheese is bubbly.
7. Remove from oven and top with parmesan cheese, then basil.
8. Cool on a wire rack for 2−3 minutes before cutting into wedges and serving.

***Ingredients Required***

* 1 1/2 cups warm water (105F)
* 4 1/2 cups of all-purpose flour
* 1 tablespoons of olive oil
* 2 1/2 teaspoon of granulated sugar
* 2 1/2 teaspoon of salt
* 1/2 teaspoon of yeast
* 1/2 cup cornmeal

***Step by Step Procedure***

1. In a large bowl, dissolve sugar and salt in water.
2. Add oil and flour and stir with heavy spoon for 1 minute.
3. Turn out to a lightly floured surface and press into a circle.
4. Sprinkle yeast evenly over dough and knead for 12 minutes.
5. Divide dough into portions: 6 oz. for Calzones, 18 oz. for 12 inch, 25 oz. for 15 inch
6. Roll each portion into a ball. You want a dough ball without visible seams except the bottom.
7. Place dough balls in a bowl, cover with plastic wrap, and allow to proof for 1−2 hours at room temperature to use the same day, or store in refrigerator to use the next day.
8. Place dough ball on lightly floured surface, and lightly flour the top. Use fingertips to evenly flatten out the dough ball. Work from the edges to the center press dough into a 12" circle. Place both hands within the shell edge and stretch with fingertips and palms maintaining an even pressure. Or, use a lightly floured rolling pin to stretch to desired shape.
9. Sprinkle cornmeal or semolina on pizza peel (a wooden paddle with a handle to slide the pizza in the oven) or a cutting board. The cornmeal allows the pizza to slide onto the stone easily.
10. After topping the pizza, when you are ready to cook it. Shake the peel or cutting board to make sure none of the dough is sticking.
11. Carefully slide the pizza into the oven.
12. Bake in a 500 degree oven for 20-25 minutes, until crust is golden.