Grandma Pie

Dough
- 4 cups all-purpose flour
- 1 2/3 cup water, warm (110 °F)
- 1 packet dry active yeast
- 2 tbsp olive oil
- 2 tsp salt

Sauce
- 28 oz can of whole peeled San Marzano (style) tomatoes
- Basil, torn to taste
- 2 cloves garlic, minced, crushed or zested
- 2 tsp salt

Directions
- Add packet of dry active yeast to warm water. Wait ten minutes for yeast to bloom if you’re worried it’s dead
- Add water/yeast mixture, olive oil and salt to flour and mix using the ‘well’ method
- Instructional video HERE. “Slightly different recipe but same technique”
- If you have a stand mixture combine all ingredients and mix using a dough hook on medium for 7-8 min
- Place dough in oiled bowl and let rise for 2 hours or until doubled in size OR allow to rise in the fridge for 18-24 hours to develop more flavor
- Place dough on oiled baking sheet (26” x 18”) and stretch/massage gently to fit the baking sheet
- Preheat oven to 500 F
- Cover dough and allow to rest for 30 min. “Great time to make sauce, shred cheese, figure out toppings”
- Stretch dough into corners and assemble pizza
- Bake 20-25 min or until crust is golden brown and crispy