



Thin-Crust Margherita Pizza

WHAT'S NEEDED

Ingredients:

For Crust:

- 4 cups flour, plus extra for dusting the dough
- 2 ¼ tsp. kosher salt
- 1 tsp. active dry yeast
- 2 tsp. sugar
- 12 oz. water

For Pizza:

- 1 (14 oz.) can whole peeled Italian tomatoes
- ½ cup **Cholula Original** or **Chili Garlic** Hot Sauce
- 12 oz. buffalo mozzarella or fresh cow's milk mozzarella
- 6 tbsp. extra virgin olive oil
- 24 basil leaves
- 2 tsp. olive oil

HOW TO MAKE

Preparation - 1 Pizza

Dough:

1. Combine flour, salt, yeast and sugar in the bowl of a stand mixer with a dough hook attachment and whisk.
2. Add water and knead on low speed until no dry flour remains. Allow the mixture to rest for 10 minutes.
3. Place the dough in ziplock bags and refrigerate for at least 8 hours. We recommend a full 24 hours.
4. Place the dough on a floured surface and dust it with additional flour. Split it into six even pieces and shape each into a ball.
5. Place each ball into a bowl, cover, and let rise for 2 hours at room temperature.

Sauce:

1. Drain tomatoes using a mesh strainer and break them up. Get rid of any excess liquid.
2. Transfer tomatoes to a blender with ½ tsp. of salt and ½ cup of **Cholula Original** or **Chili Garlic** Hot Sauce and blend until smooth.

Pizza:

1. Cut Mozzarella into ½ inch chunks and place between two layers of paper towel to blot for 10 minutes.
2. Stretch one ball into a circle approximately 8-10 inches in diameter, keeping the outer edge slightly thicker.
3. Preheat your broiler to high, and dust a 12-inch oven-proof skillet with flour. Place skillet in broiler for 3 minutes.
4. Transfer dough to the heated skillet, and spread two tbsp. of sauce across the surface. Evenly place pieces of cheese and basil leaves on top. Sprinkle with olive oil.

