

Homemade Pizza with Hot Honey

Pizza Dough:

Ingredients:

- 3 cups all purpose flour (can sub for whole wheat)
- 3 tbsp + 1 tbsp olive oil (can sub for any oil)
- 1 tsp salt
- 1 tbsp sugar
- 1 tbsp active yeast
- 1 cup warm water

Directions:

In a large bowl, combine your warm water, yeast and sugar. Make sure your water is warm to the touch but not so hot that you burn yourself- you need the warm enough temperature to activate the yeast but not kill it. Mix and let it sit for 5 - 7 minutes until you see bubbles and foam forming; if nothing changes then either your yeast has expired or the water was too hot --- try again if this happens. Add the flour, 3 tbsp olive oil and salt. Mix together in the bowl using a stand mixer or your hands. Once a dough forms, dump it out onto a cleaned, lightly floured surface and knead it until a smooth ball forms. Add a little bit of water or flour as needed to get the right consistency. Oil a bowl with the remaining 1 tbsp of olive oil and place your dough ball in it. Cover it with a towel or cling wrap. Keep in a warm place and let it rise for one hour until tripled in size. Read further for cooking directions.

Pizza Sauce:

Ingredients:

- 2 tbsp olive oil
- 2 tsp salt
- 1 tsp sugar
- ½ yellow onion sliced (or chopped, doesn't really matter)
- 3 to 5 garlic cloves chopped finely (depending on how much you like garlic)
- 1 tsp dried basil, oregano and herbs de provence each OR 1 tbsp italian seasoning
- 2 tsp red pepper flakes (optional)
- 1 bell pepper finely chopped (red, yellow or orange is best)
- ½ tsp black pepper (around 10 cracks)

- 8oz can of tinned whole roasted tomatoes
- Handful of basil, chopped (optional)

Directions:

In a saucepan, add the oil, salt, sugar, onions, garlic and bell pepper. The bell pepper brings in some sweetness and also an easy way to sneak in veggies into the sauce. Saute for 5 - 7 minutes on medium low heat until the onions turn translucent and everything is soft & jammy. Add in your tomatoes (along with the sauce in the can), dried herbs, black pepper, red pepper flakes and sugar. Mix together and use the back of your spoon to break the tomatoes up. Turn the gas to low and cover your pan with a lid; cook on low for 10 minutes.

Turn off the heat once done and add in the freshly chopped basil if using. Set aside until using; this is great to make ahead and keep in the fridge until needed.

Hot Honey:

Ingredients:

- ¼ cup honey
- 1 tbsp red pepper flakes (less if you don't want it super spicy)
- 1 garlic clove

Directions:

Combine everything in a small pan on low heat. Mix together until everything becomes bubbly -- remove from the heat immediately as you do not want this mixture to thicken. Pour into a heat proof container. Store until ready to use; can be stored where you normally keep honey or on the counter. The longer this sits, the more flavor it develops. Perfect on anything salty such as this pizza, cheesy bread, plain bread...etc. I like to warm it up in the microwave before serving as it makes it easier to drizzle.

Assembly:

Ingredients:

- See notes for choosing pizza toppings*
- ½ red onion, thinly sliced
- 2 whole tomatoes, ¼ inch slices
- Mozzarella cheese
- Prosciutto
- Fresh basil or herbs of your choice
- Hot honey

- Freshly cracked black pepper
- Sprinkle of flour

Directions:

Preheat your oven to as high as it can go --- 500 or 550 degrees Fahrenheit will work perfectly. If you have a cast iron pan, this will make an amazing crust for your pizza. If not, you can use a baking pan. Place either in the oven while it's preheating and let it sit for 10 minutes longer so it can get really hot. While the pan is preheating, flour your work surface and punch down your risen dough. Place the dough onto your work surface and using your fingers, push the dough into the shape of your choice. I like thick crusts so I didn't stretch the dough much. Layer on your sauce and your toppings (except the fresh basil). Once your pan is hot, carefully remove it from the oven and slide your pizza onto it; you may need the help of some big spatulas or another baking tray. Bake for 10 minutes until the dough is slightly browned and cheese is melty.

Top your pizza with basil, black pepper and the hot honey. Eat immediately!

Notes:

When choosing toppings for your pizza, I like to choose low moisture ingredients so that the pizza doesn't get too wet and soggy. If you are using ingredients that have a lot of moisture such as tomatoes or buffalo mozzarella, balance out the moisture by ensuring the rest of your toppings don't have a lot of liquid.

Vegetables that are good to use are mushrooms, squash, onions, figs, bell pepper...really anything. Good cheeses are feta, goat cheese, mozzarella...etc. You can use anything you have in your kitchen but it's all about having a good balance of flavors and textures.