

## Good pizza

Need list for the basics.

- Flour (Type 0,0 or use the aldi "patent bloem")
- Yeast
- Salt
- Water
- Red onions (8 pieces)
- Garlic ( 1 bal)
- Basil (fresh is the best, 1 plant)
- Oregano (dry, full spoon)
- Peeled tomatoes (1kg)
- Red paprika (two big one's)
- Olive oil for baking the onions/garlic (2 – 3 spoons)
- And the rest of whatever you would like to eat on your pizza.

(this is how much I normally use, whatever is left over is an good basic for pasta sauce ;-)

### for the sauce,

(Preparation time ½ hour cooking 6hour on an small stove )

Chop the onion's fine (super fine) and bake them in some olive oil, press the garlic trough an garlic press and bake this together (don't fry this) till it's glazy. Leave this on low fire and add the next part.

Blend the peeled tomatoes together with the basil and the paprika till its fine and add this to the onions when this is baked. Add oregano and salt to flavor it up to specs, don't use to much in the beginning.

Leaf the whole lot on low fire till the sauce thickens up, and add extra oregano/salt for the final flavor.

### For the dough, (6 big/8 small)

(preparation time ½ hour rising 2x 3 to 4 hour)

1700gr fine flour

45gr salt

7gr yeast

1ltr water

Add the yeast and salt to the water and let this dissolve, mix this with the flour to make dough, let this rest for 4 hours under an slightly wet cloth and mix it up again, separate this in equal pieces 6 or 8 and let it rest again for ¾ hour in an can covered with an whet cloth or so.

Dress the pizza with your ingredients ass you wish, and bake it at high temperature 300C in about 5/7 minutes depending on the oven, the crust should be brown and might have some black spots and is still soft on the inside.