

FANCY PEPPERONI PIZZA





Pizza – always good, and made fresh throughout the weekend at CONsole Room. Grab a slice with the head of CONsole Room's ConSuite as he shows you how to prepare pizza like the ones you've come to know and enjoy during CONsole Room.

INGREDIENTS

Pizza dough (prepared in advance) Flour for rolling out dough Canned stewed tomatoes Shredded cheddar cheese Shredded mozzarella cheese Pepperoni slices Cornmeal (for the pizza stone)
Pizza stone (recommended but not required)

INSTRUCTIONS

- 1. Prepare pizza dough of choice in advance.
- 2. Preheat oven and pizza stone to 450° F.
- Recommended: Preheat the pizza stone for at least 30 minutes.
 Open the can of stewed tomatoes, drain the majority of the liquid, and then pour into a food processor and pulse until mostly smooth.
 On clean, flat surface sprinkle flour. Using a rolling pin, roll out dough.
 Take preheated pizza stone out of the oven and sprinkle cornmeal on it.
- Place pizza dough on pizza stone.
- 6. Using a fork, poke lots of holes in the pizza dough to prevent bubbles.7. Place dough and pizza stone in oven and bake for 3 minutes using the center oven rack.
- 8. Remove dough and pizza stone from oven.
- 9. Spread pizza sauce on the dough using a spoon.
- 10. Sprinkle shredded cheeses in even layers on top of sauce.

- 11. Raise the oven rack from the center rack several notches to sit below the top burners (if using a conventional oven).
 12. Place pizza and pizza stone on upper rack, cook for 5-6 mins/until done.
 13. Remove pizza and pizza stone from oven. Remove pizza from pizza stone and place on cutting board. If continuing to bake pizzas, carefully brush off cornmeal and place stone back in oven.
 14 Let pizzas sit for soveral minutes, then slice and enjoy!
- 14. Let pizzas sit for several minutes, then slice and enjoy!

RESOURCES

Watch a video walkthrough from the head of CONsole Room's ConSuite on our YouTube channel.



https://youtu.be/Fg9pPpGBJRU