



## Stuffed Meat Pizza

### BASIC PIZZA DOUGH

Yield 2= 18oz dough balls approximately

#### Ingredients

5 to 6C	High Gluten Flour or bread flour
2C	Warm water (about 100 degrees)
5tsp	Active dry yeast or one package
4tsp	Salt
2Tbs	Sugar
4Tbs	Extra virgin olive oil

#### METHOD;

Place 5 C of flour ( reserve the other 1cup for later use if needed ), water, oil, sugar, salt and yeast in a bowl and mix until fully incorporated. Approximately 3-5 minutes. Remove and knead the dough until it reaches the proper consistency, adding flour as needed. ( The dough should be tacky but not stick to your hands, pull it open make sure the interior of the dough is the same consistency. ) Roll the dough into a ball, ensuring that the bottom of the ball is sealed. Place the dough in an oiled bowl, cover with cling film and let rise until doubled in size. This could take about 60 minutes to 3 hours depending on the temperature of the dough or water. The dough is now ready to use.

Chefs Note: This dough can be made in advance and frozen. Put the dough in flour then put it in a Ziploc bag then freeze it. When needed place in the refrigerator the day before needed and it will be ready for use.

#### Legend

Tbs=Tablespoon

C=Cup

tsp=teaspoon

oz= ounces



## Stuffed Meat Pizza

Yield= One really BIG PIZZA!!!

### Ingredients

3 Pounds	Meatballs pre cooked and cut
3 Pounds	Sweet Italian Sausage pre cooked and cut
8oz	Pepperoni sliced
2	18oz Pizza Doughs
18oz	Mozzarella Cheese
24oz	Tomato Sauce
1/2C	Corn Meal
1Tbs	Granulated garlic optional
1/2C	Flour for dusting

### Method:

Roll out the one dough to the desired size. If you use a sheet pan put down the cornmeal and granulated garlic first so the pizza doesn't stick. Place down a layer of Pepperoni, 1.5 pounds of meatballs and 1.5 pounds of sausage. You can add more if desired or use different types of meat if desired. Make sure you leave at least 1" border for the crust. Sprinkle approximately 6oz of mozzarella on the top of the meat. No sauce is to be added to this layer the sauce will make it soggy. Roll out the other dough to the same size as the first dough and place it on top of the meat/cheese layer. Seal the crust with using the pinch and tuck method to seal the layers together. See the demo for this technique. Bake in a 400-degree F. oven until it is lightly golden brown, approximately 10 minutes. Remove from the oven and place on a rack. This layer can be prepared several hours before use. When ready to cook, cover the pizza evenly with the sauce. Sprinkle 6oz of the remaining cheese evenly on the sauce. Place down a layer of Pepperoni, 1.5 pounds of meatballs and 1.5 pounds of sausage as you did in the first layer finishing with the remaining cheese. Bake at 400 degrees F. for about 15 minutes or until golden brown, cut up and serve.

Chefs Note: If you do not have a pizza stone use a sheet pan. Remember to preheat the oven if you are using a stone.

### Legend

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