

Recipe Details

Recipe Name - Pizzagaina

Recipe Steps -

Ingredients

For the dough

- 1 2.2 oz. bag of TIPO "00" extra fine flour (We use AnnA Napolentana) Note: If you are gluten-free, buy gluten-free pizza flour and follow the directions below
- 1 package instant dry yeast
- 2 ½ cups warm water
- ½ to 1 tsp sea salt (I do not use salt, but if you are not salt-free, you can add this step)

For the filling

- 2 zucchinis, roasted
- 4 to 5 oz fresh spinach, roasted
- 4 shallots, roasted
- 4 to 5 whole bulbs of garlic, roasted
- 2 12.6 oz jars of roast peppers in water (we used red and yellow, use what you like)
- 12 fresh basil leaves
- 1 Tbsp dried oregano (or spice of your choice, this is optional)

Instructions

- 1. Place yeast in warm water and mix to dissolve Set aside for 5 to 10 minutes
- 2. Place all dough ingredients* in a mixer and blend with a bread hook for 5 minutes. If you do not have a mixer, mix well and knead for 5 minutes.
- 3. Set in a bowl and cover with plastic wrap to prevent the dough from forming a crust on top. Place a kitchen towel on top of the bowl. Set aside for 1 to 2 hours; the dough will at least double in size
- 4. After the dough has risen, pull the plastic wrap off of the dough. Cut the dough in half and place one half on a floured surface.
- 5. Either toss or use a rolling pin. I use a 9×13 baking dish; I roll mine out in a rectangle.
- 6. Place the first piece in the bottom of your baking dish and halfway up the sides.
- 7. Use the remaining dough and repeat the rolling/tossing process for the second piece.
- 8. Before placing the second piece of dough on top, fill it with the veggies of your choice.
- 9. Bake @ 375 degrees for a convection oven or 400 degrees for a non-convection oven for 30 minutes. Enjoy hot red gravy for dipping; I also used sweet peppers, which gave it a little zing. Remember, use the veggies of your choice; go crazy!
- *Note: Make pizza dough as directed on the package, minus the oil, salt, and sugar!



