



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!

