THE J.M. SMUCKER Co

Gourmet Pizza

Makes 2 pizzas

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	N/A	N/A

Ingredients

- **Dough:**
- 2 tsp (10 mL) sugar
- 2 tsp (10 mL) active dry yeast
- 1 1/2 cups (375 mL) water, warm
- 2 tbsp (30 mL) Canola or Vegetable Oil
- 2 tsp (10 mL) salt
- 1 tsp (5 mL) garlic powder
- 1 tsp (5 mL) dried basil
- 4 cups (1 L) **Robin Hood®** Best For Bread Homestyle White Flour

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- **Olive Tapenade:**
- 1 can (398 mL) pitted black olives
- 1 clove minced garlic
- 3 tbsp (45 mL) Canola or Vegetable Oil
- 1 tsp (5 mL) dried basil
- 1/2 tsp (2 mL) black pepper
- **Topping:**
- 1 cup (250 mL) strips of roasted red pepper
- 2/3 cup (150 mL) crumbled goat cheese or feta cheese

Directions

Step 1:

Dissolve sugar in warm water in large bowl. Sprinkle in yeast. Let stand for 10 minutes, then stir well.

Step 2:

Stir in oil, salt, garlic powder, dried basil and 3 1/2 cups (875 mL) of flour. Beat with wooden spoon or electric mixer until smooth and elastic. If necessary, add more flour to make a soft dough which leaves the sides of the bowl. Turn out onto floured board. Round up into ball.

Step 3:

Knead dough, adding more flour as necessary until smooth and no longer sticky (8 to 10 minutes).

Step 4:

Place in lightly greased bowl. Turn dough to grease top. Cover with parchment paper and tea towel.

Step 5:

Rise in warm place (75°-85°F/24°-29°C) until doubled (45 to 60 minutes).

Step 6:

Punch down. Turn out onto lightly floured board and let rest for 10 minutes. Divide dough into two. Press 1/2 batch in 14" (35 cm) pizza pan. Repeat with rest of batch to make 2 crusts.

Step 7:

Preheat oven to 425°F (220°C).

Step 8:

Combine all ingredients for olive tapenade in food processor until smooth. Spread each pizza with olive mixture. Top with roasted red peppers and goat cheese.

Step 9:

Bake in preheated oven for about 20 minutes, or until crust is crisp and browned.

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