

## *Four Cheese White Pizza*

*A Sunday night tradition at Susie's house*

	x3	x6	x9
<u>Dough (single batch):</u>			
¼ cup warm water	¾c	1½c	2¼c
1 t. yeast	1T	2T	3T
4 cups bread flour	12c	24c	36c
1 T. olive oil	3T	¼c + 2T	½c + 1T
1 t. honey	1T	2T	3T
½ t. salt	1½t	1T	4½t
1 cup ice water, divided	3c	6c	9c
 <u>Pizza:</u>			
2 T. extra-virgin olive oil	6T	¾c	1c + 2T
1 garlic clove, minced	3	6	9
1 cup mozzarella cheese, shredded	3c	6c	9c
¼ cup ricotta cheese	¾c	1½c	2¼c
½ cup Gouda cheese, shredded	1 ½c	3c	4 ½c
½ cup Parmesan cheese, shredded	1 ½c	3c	4 ½c
2 Roma tomatoes, cut into slices	6	12	18
3 T. thinly sliced fresh basil	½c + 1T	1c + 2T	1½c + 3T

**Original Recipe Yields:** 1 large pizza

### **Cooking day:**

**Dough:** For best results, pizza dough should be prepared in single batches. Dissolve yeast in ¼ cup warm water. Place in electric mixer with dough hook. Add remaining ingredients, reserving ¼ cup ice water. Turn the mixer on low and mix until the ingredients begin to combine. As the mixture starts to resemble a dough; slowly pour the ¼ cup of water into the mixture. Let mix for 2 minutes on low. Lightly dust counter with flour. Remove dough from mixer and knead for 1 minute. Place dough back in mixer, change the mixer speed to medium and let knead for another 6 minutes. Dough should not be completely smooth.

Spritz counter with a little water. Cut dough into two pieces and roll each half into a smooth ball. Cover lightly with plastic wrap and let rest and rise for at least 2 hours.

*Pizza dough may be frozen in dough balls after rising by wrapping each half of dough in plastic wrap and placing in a freezer bag.*

*Pizzas may also be assembled at this point on a cardboard round or pizza pan.*

**To Assemble pizza:** Roll out pizza dough onto cornmeal dusted cardboard rounds. Mix 2 tablespoons olive oil and garlic in small bowl. Brush crust lightly with garlic mixture.

Top with mozzarella, and gouda cheeses, leaving 1/2-inch plain border. Crumble ricotta cheese over the top, then sprinkle with Parmesan. Place sliced tomatoes on the pizzas and sprinkle with fresh basil. Wrap with plastic wrap and foil and place in freezer.

**Serving day:**

Position rack in center of oven and preheat to 450°F. Sprinkle corn meal on two pizza stones or greased baking sheets. Remove cardboard rounds and place preassembled pizza on pizza stone or baking sheet. Bake pizzas until crust is golden brown and cheese melts, about 18 minutes. Let stand 3 minutes. Serve.

To assemble pizzas on serving day, thaw pizza dough and roll to desired thickness. Assemble pizza as described above and bake, using above directions.

**Tip:**

*Cardboard rounds can be found in paper goods stores, in the cake decorating aisle of hobby and craft stores and can sometimes be purchased at your local grocers in the bakery/cake departments.*

*To let dough defrost/rest inside freezer bag: Spray inside of freezer bag with cooking spray so dough doesn't stick to bag.*