

Easy Pizza Dough

Yields two 6" pizzas



Italy

Ingredients

1 cup self-rising flour*
1 big pinch of salt
1 big pinch garlic powder
1 6-ounce container plain Greek yogurt
Water, as needed

*Self-rising flour already has baking powder and salt in it – if you don't have any, for 1 cup all-purpose flour, add 1½ teaspoons baking powder and ¼ teaspoon of salt, and mix well.

Directions

Preheat oven to 500°F. In a bowl, whisk together flour, salt, and garlic powder using a fork. Add yogurt and mix well. When dough forms a ball, dump onto counter and knead 3-4 times until smooth. Form into a ball. If mixture is too dry, add water 1 tablespoon at a time to bring dough together.

Roll out dough into a 6" round. Transfer to a baking sheet lined with parchment paper or foil.

Top with pizza sauce, cheese, and any other desired toppings. Bake for 10-12 minutes or until nicely browned.

Homemade Pizza Sauce

Yields roughly 4 cups, enough for 8 medium pizzas (depending on how much sauce you like)

Ingredients

4 cloves garlic	1 teaspoon balsamic vinegar, plus more to taste
1 (14.5-ounce) can whole or diced tomatoes	$\frac{3}{4}$ teaspoon salt
2 tablespoons olive oil	Freshly ground black pepper, to taste
1 teaspoon sugar	

Directions

Pulse garlic 2-3 times in bowl of food processor until coarsely chopped. Add remaining ingredients, and purée until completely smooth, stopping to scrape down sides of bowl as needed.

Chef's Note: refrigerate unused sauce for up to a week, or freeze up to three months. To freeze, spoon into muffin tins and freeze until solid. Pop out of mold and transfer to a freezer-safe container. Thaw overnight before using on pizza, or microwave cubes in 30-second bursts until they melt.

Jews have lived in Italy since ancient times.

- The very first Jews in Italy were sent by Judah Maccabee, who was the leader of the Jews in the Chanukah story.
- Judah was looking for people to help the Jews in a war with the Syrian-Greek King.
- He sent people from Israel's Jewish community to Rome, Italy's capital, to ask for help.
- Some people never came back! Instead, they established the first Jewish settlement in Italy.

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Recipe courtesy of Chef Melissa Lee – *Cooking Beautiful Lee* (cookingbeautifullee.com). Chef Melissa Lee, a JCC Discovery Club instructor, is a former journalist and a graduate of the Cambridge School of Culinary Arts. She has worked at Flour Bakery, Farmstead Table, and Ming Tsai's Blue Ginger. Chef Melissa has taught at numerous culinary schools and community education centers in the Boston area.