

INGREDIENTS

- 3 tbsp Sourdough Starter
 - 500 g (3 ¼ cups) Whole Wheat Flour
 - 1 tbsp Olive Oil
 - 2 tsp Salt
 - 400 mL (1 ½ cups) water
- Savory Toppings:
- Tomato Sauce, Mozzarella, Basil, Sausage, Pepperonis, Peppers, Mushrooms, Olives, etc.
- Sweet Toppings:
- Peanut Butter, Honey, Apple, Berries, Bananas, Nutella, Brie, Ricotta, etc.

DIRECTIONS

1. Combine all ingredients for the dough.
2. Knead for 7-10 minutes. The more you knead, the more elastic it will be and will rise!
3. Cover the bowl loosely and let it sit in a warm place for 4 hours, or 24-48 hours in the fridge.
4. When ready to bake, preheat oven to 500 F.
5. Divide dough into desired size and round the dough. Stretch the dough either by hand or with a rolling pin.
6. Top with desired sauce and toppings.
7. Bake for 15-20 minutes until golden brown.

Pizza Combos to Try:

Breakfast: Cherry Tomatoes, Greens, Onions, Eggs, Cheese

Traditional: Tomato Sauce, Basil, Onion, Mushrooms, Mozzarella

Pear and Blue Cheese: Caramelized Pear, Blue Cheese, Honey, Arugula

Autumn Harvest Dessert: Pumpkin Puree, Delicata Squash, Apple, Peanut Butter



Make Your Own Pizza

Vegetarian

Yield:
4 Servings

Prep Time:
4.5 Hrs

Cook Time:
20 Min