



Pizza Bianca with Tomatoes

INGREDIENTS:

DOUGH

- 3 cups Bread flour
- 1 1/2 Luke warm water
- 1 tsp salt
- 1tsp Sugar
- 1/4 tsp dry yeast
- Olive oil

FOR TOMATOES

- 1/4 cup grape tomatoes cut in half
- 1/2 tsp fresh thyme
- 1/2 tsp fresh rosemary
- 1 clove garlic

DIRECTIONS:

DOUGH

1. Add all dry ingredients together and then add water. Mix until all ingredients are incorporated about 30 secs. Let sit covered for 9 hours in mixing bowl. When ready, dump dough into well floured table and fold over itself about 2 times and form into ball. Cover and let sit for 2 hours.
2. When doubled in size, drizzle dough with olive oil and press fingers into dough to form little dimples. Place on sheet tray and add tomatoes on dough. Then bake for 15 - 20 mins in oven at 500 degrees.