**Classic Margherita Pizza**

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Serves: 1 Pizza

Ingredients

* Dough
* 1 package active dry yeast (Make sure you get active dry, not rapid rise)
* 1 cup lukewarm water
* 1 cup ice-cold water
* 1 Tbsp sugar
* 1 Tbsp salt
* 2 Tbsp olive oil
* 5 and ½ cups whole wheat flour (or blend half whole wheat, half white)
* Sauce
* 2 28-oz cans San Marzano tomatoes
* 1-2 tsp salt
* Toppings
* 2 8-oz balls fresh mozzarella, thinly sliced
* 10-15 fresh basil leaves, torn

Instructions

1. To make the dough: Mix the yeast with the lukewarm water and set aside. In a bowl, combine ice-cold water, sugar, salt, and olive oil. Place 5 and ¼ cups flour in mixing bowl of stand mixer with dough hook. If you don't have a stand mixer, you can adapt these instructions and do it by hand. Add yeast mixture and cold-water mixture; mix on low for about 5 minutes until dough forms a ball. Let rest for 2 minutes, then mix until dough is smooth. This should take another 5 minutes or so. Kneed by hand on a dusted wooden surface for a few more minutes to make dough even smoother. Cut the dough in half and place each half into large zip-lock bags, because the dough will expand a lot. If you want to get fancy here, you can look up the best way to shape the dough balls before placing them in the bags. Refrigerate at least 10 hours, remove 1 hour before cooking.
2. To make the sauce: Strain the tomatoes in a colander to eliminate liquid. Break them gently with your hands to remove more liquid. Transfer tomatoes to a large bowl; mash with hands or a potato masher to desired smoothness. Add salt to taste.
3. To make the pizza: Preheat a grill or oven as hot as possible, with pizza stone if using. Toss the pizza then thinly roll out on a floured wooden surface. You'll find many more details about this step if you're interested. Top with sauce and sliced mozzarella. Drizzle mozzarella with oil and place pizza in oven. It only takes about 2 minutes on my grill, so watch carefully to avoid burning the crust. If the toppings are not hot enough, transfer to a broiler for a few minutes, again watching carefully. Remove pizza and top with basil.