



# HIGH PLAINS FRIED 3 CHEESE MONTANARA PIZZA

YIELD: 4 PERSONAL SIZED PIZZAS WITH 7 INCH CRUSTS

*Recipe courtesy of Timothy Grayson, District Executive Chef Whitworth University*

## PIZZA DOUGH

- 2 (.25 ounce) packages of active dry yeast
- 2 tsps. of white granulated sugar
- 1 c. of warm water
- 5 cups of pizza or bread flour plus ½ cup to flour surface for handling dough
- ½ cup plus 4 tablespoons of olive oil
- 2 tsps. of kosher salt

Preheat oven to 425° F. In a medium bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 15 minutes. Stir in flour, salt and oil and beat until smooth. Let rest for 10 more minutes. Make dough into a large ball on floured surface and cut into four sections to form 4- 7 inch pizza crusts. Roll out with floured rolling pin and brush entire edge of crust with additional olive oil. Heat skillet (preferably cast iron) over medium high heat with ½ cup of olive oil. Fry pizza on each side in olive oil for about 3 minutes. Remove and sprinkle with salt.

## PIZZA TOPPING

- 4 cloves of garlic, minced
- 1 tsp. of kosher salt
- 2 c. of pizza sauce or marinara sauce
- 4 tsps. of olive oil
- 1 tsp. of crushed red chili flakes (optional)
- ¼ lb of smoked mozzarella cheese (shredded)
- ¼ lb of fresh sliced mozzarella
- 2 fresh Roma tomatoes, sliced
- ¼ c. of grated fresh Parmesan or Romano cheese
- ½ c. fresh whole basil leaves (Sauté lightly over medium heat in skillet in 1 tsp. of olive oil before putting on crust)

## ALL TOGETHER

Divide pizza sauce evenly over salted crusts. Top with minced garlic, sprinkle on red pepper flakes, top with all cheeses, and add sautéed basil placed between slices of tomato. Bake in oven for 12-15 minutes until golden brown. Slice pizzas into 4 slices.