

SOURDOUGH PIZZA BREAD



April 1

National Sourdough Bread Day

INGREDIENTS

- 4½ Cups All Purpose Flour (enriched or whole grain-rich)
- 1 Packet Instant Sourdough Yeast
- 1 Tablespoon Salt
- 1¾ Cups Warm Water (105-110°)
- 3 Tablespoons Pizza Sauce
- 1¼ Cups Mozzarella
- 4 Tablespoons Fresh Basil
- 1 Tablespoon Fresh Oregano

DIRECTIONS

1. In a large mixing bowl, add the flour, instant sourdough yeast, and salt.
2. Slowly add the warm water and stir well until a dough forms.
3. Cover the bowl with a damp towel for 2 hours at room temperature.
4. Generously flour a flat surface. Without deflating the dough, form it into a round. Spread the pizza sauce, cheese, and fresh herbs over the dough.
5. Let dough rise for an additional hour at room temperature
6. Line a Dutch oven with parchment paper and place in a cold oven. Set oven to 500°
7. Reduce oven to 425 degrees and place dough in the Dutch oven.
8. Bake for 30 minutes with the lid on.
9. Remove the Dutch Oven lid and back for 10-15 minutes.
10. Cut bread into 35 equal slices.

MEAL PATTERN CONTRIBUTION

-  Grain
-  Meat/Meat Alternate

MEAL TYPE

 Lunch/Supper

YIELD

35 Slices

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	1 Slice	2 Slices