

Cornmeal Pizza Dough

In the food processor

From *Pizza*, by James
McNair, 1987



1 cup ice water

2 tbl sugar or substitute

1 envelope / 1 tbl yeast

1 tsp salt

$\frac{1}{4}$ c olive oil

$2\frac{1}{4}$ c all purpose flour

1 c yellow cornmeal / polenta

more olive oil

1. Put ice water, sugar/substitute, & yeast in food processor bowl and pulse a couple times to mix. Let sit a few minutes until the yeast dissolves.

2. Add the salt, oil, cornmeal and about HALF of the flour and process until the batter is warm but not hot - about five minutes.

3. Add all but $\frac{1}{4}$ cup of the remaining flour

and run the processor so it kneads the dough.

4. Add the remaining flour 1 tbl at a time, until the dough just barely clears the side of the bowl.

5. Let rise about $\frac{3}{4}$ hour, until doubled.

6. Punch down and roll out on a floured surface, place in oiled pizza pan, brush with more olive oil, let rise again $\frac{1}{2}$ hour, brush again, top with ingredients and bake.