

# Black Pepper Pizza Dough

## INGREDIENTS:

- 4 cloves minced garlic
- 4 tablespoons D'Olivo Ultra Premium Extra Virgin Olive Oil
- 1/2 cup D'Olivo Blueberry Dark Balsamic Vinegar
- 1/4 cup soy sauce
- 1 cup ketchup
- 1 cup brown sugar
- 1/4 cup Dijon mustard
- salt & pepper to taste

## DIRECTIONS:

Combine dry ingredients. Add water and D'Olivo Black Pepper Olive Oil, beating until dough forms a ball. If sticky, add flour. If dry, add water.

Scrape dough onto a lightly floured surface. Knead gently into a smooth, firm ball.

Lightly grease a large bowl with D'Olivo Black Pepper Olive Oil and place dough in the bowl. Cover with plastic wrap or a damp tea towel and let rise in a warm place until dough has doubled in size, about 1 hour.

Once it has risen, turn out dough onto lightly floured surface and divide in half for two 16-inch pizzas. Cover with plastic wrap or a damp tea towel and let dough rest for 10 minutes.

Uncover dough and roll to the desired size and thickness. Place dough on pizza pan, and assemble desired toppings.

Some great sauces to use on your pizza include Chimichurri, Asparagus Pesto, or Blueberry Balsamic BBQ Sauce.

Bake pizzas at 475 F for about 10-15 minutes or until crust is browned and cheese is golden.

*D'Olivo*

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