

Black Olive Pizza

Category: Italian

Servings: 2

Rating: 10

Source: Williams-Sonoma Pizza

Description:

Makes a great appetizer before an Italian antipasti dinner.

Ingredients:

bread flour	2 1/2 cups
salt	to taste
olive oil	3 tablespoons
fresh herbs	2 tablespoon, mixed
garlic	2 large cloves, sliced thinly
tomato	1 lb
sugar	1 teaspoon
thyme	1 tablespoon
pepper	to taste
mozzarella cheese	1/2 cup
greek olives	20 or so, pitted

Instructions:

Make the pizza dough in the Bread Maker and use about 2/3 of it for a single pizza, about 10-12" in diameter. My machine standard recipe is 2 1/2 cups of bread flour, 1/2 tablespoon of oil, 1 teaspoon of salt, and 3/4 cup of water, made with 1 teaspoon of yeast. Optionally, when making the dough, mix in 2 tablespoons of minced fresh herbs.

Sauté the garlic in 1 1/2 tablespoons of oil over low heat. When browned, add the tomatoes, cover partially, and simmer until the liquid has been reduced, but not gone. Add the thyme and season with salt and pepper. Add sugar as needed to reduce the acid taste. Continue to simmer until the liquid has been reduced and the sauce is thick enough for the pizza.

Shape the pizza and cover with a thin layer of mozzarella. Cover the cheese with the tomato sauce and then decorate with the olives.

Bake for about 10 minutes on a pizza stone in a pre-heated 500° oven, then drizzle with a tablespoon of olive oil and serve hot.