

# Salt and Serenity

## Canada Day Pizza

Serves 6.

Adapted from "Grandma-Style Pizza" recipe featured in October 2014 issue of Bon Appetit magazine.

Start this the day before you plan to serve it.

### Dough

- 2 ¼ teaspoons active dry yeast (1 envelope)
- 2 tablespoons olive oil
- 2 teaspoons kosher salt
- 4 cups all-purpose flour
- ¼ cup olive oil (for coating pan)

### Sauce

- 1 28 oz. can whole Italian plum tomatoes, drained
- 2 Tablespoons anchovy paste
- 2 cloves garlic
- 4 Tablespoons olive oil
- ¼ cup fresh basil leaves
- ¼ teaspoon kosher salt
- ¼ teaspoon black pepper

### Roasted Tomatoes

- 1 pint grape tomatoes, halved
- 4 sprigs fresh thyme, leaves stripped from sprigs
- 1 clove garlic, grated with microplane grater
- 2 tablespoons olive oil
- ½ teaspoon Kosher salt
- ¼ teaspoon black pepper

### Other Toppings

- 4 plum tomatoes, thinly sliced
- 1½ cups shredded mozzarella cheese
- ¼ cup finely grated Parmesan cheese
- 4 ounces buffalo mozzarella, torn into ½ inch chunks (optional)

Combine yeast and 1½ cups warm water (105–110°) in a large bowl; let stand until yeast starts to foam, about 10 minutes.

Mix in 2 Tbsp. oil, then salt and 2 cups flour. Add another 2 cups flour, a cup at a time, mixing until incorporated and a shaggy dough forms.

Turn out dough onto a lightly floured surface and knead until soft, smooth, and elastic, 10–12 minutes. Place dough in a lightly oiled bowl and cover with plastic wrap. Chill 24-48 hours.

Blend all the sauce ingredients in a blender or food processor, until smooth. Transfer to a covered container and store in fridge until ready to use it.

Preheat oven to 400°F. Mix halved grape tomatoes with thyme leaves, olive oil and pepper. Spread out on parchment lined baking sheet and roast for 30 minutes. Let cool and then transfer to a covered container and refrigerate until needed.

Remove dough from fridge after it has chilled for at least 24 hours. Coat an 18x13" rimmed baking sheet with 1/4 cup olive oil. Gently and gradually stretch dough until it reaches the edges of baking sheet. (If dough springs back or is stiff to work with, let it rest 10 minutes before continuing. You may need to let it rest more than once.)

Cover dough on baking sheet tightly with plastic wrap and let sit in a warm place (but not too warm, about 70° is ideal for yeast to grow) until it is puffed and full of air bubbles, 30–40 minutes.

Preheat oven to 450°F. Spoon about ½ cup of sauce on dough. Extra sauce can be frozen for another time. Scatter mozzarella cheese over dough. On the two short edges, make a double-wide row of sliced plum tomatoes, to create the borders of the flag.

Place a maple leaf cookie cutter in the center of the pizza. Fill cookie cutter with roasted grape tomatoes, taking care to get into all the corners. Lift cookie cutter and make any adjustments. Scatter buffalo mozzarella around the leaf, if using.

Bake for 20-25 minutes until bottom crust is golden brown.