

Chicago Style Deep Dish Pizza



Copyright © 2013 Yumree Yumree. All rights reserved worldwide.

Italian Sausage

- 2 tablespoons extra virgin olive oil
- 1 pound ground pork
- 1/4 cup minced sweet onion
- 1 teaspoon dried parsley
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano

Marinara Sauce

- 2 tablespoons extra virgin olive oil
- 1/4 cup chopped sweet onion
- 3 garlic cloves, minced
- 2 (15 ounce) cans tomato sauce
- 1 (6 ounce) can tomato paste
- 3 Roma tomatoes, chopped
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 teaspoon dried parsley
- 1/2 to 3/4 cup water

Pizza Crust

- 1 package Yumree Yumree Breads mix
- 1 package yeast – included in Yumree Yumree Breads mix
- 3 tablespoons granulated sugar
- 1 teaspoon Italian seasoning
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder

2 eggs, beaten
1 cup milk or rice milk
4 tablespoons butter or 1/4 cup extra light olive oil
Coarse ground cornmeal (Polenta)

Cheeses

1 1/2 pounds shredded Mozzarella cheese
3/4 cup grated Pecorino-Romano cheese

For Italian sausage, cook and brown ground pork in olive oil with onion, parsley, basil, and oregano over medium heat.

For Marinara sauce, sauté sweet onion and garlic in olive oil over medium heat. Add tomato sauce, tomato paste, tomatoes, basil, oregano, parsley, and water. Mix well. Reduce heat to low and simmer for 30 minutes.

In a large mixing bowl, combine Yummee Yummee Breads mix, yeast, sugar, Italian seasoning, garlic powder, and onion powder. Mix well.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat pizza dough on medium speed for 3 minutes.

Grease two 12 inch deep dish pizza pans. Sprinkle bottoms of pans with cornmeal.

Using the Rolling Mix suggestion, lightly flour a silicone mat. Divide dough in half. Gently roll one half of dough in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 13 to 15 inch circle. Transfer dough to prepared deep dish pizza pans. Work dough up sides of pan to top edge. Prick bottom of dough about every 2 inches with a fork prior to baking. Repeat for remaining half of dough.

Bake crusts at 375 degrees for 5 minutes. Remove from oven. Line bottom of each crust with half the Mozzarella cheese and 1/4 cup Pecorino-Romano cheese. Top each cheese covered crust with cooked Italian sausage and marinara sauce. Sprinkle top of each pizza with 2 tablespoons Pecorino-Romano cheese. Return pizzas to oven. Bake at 350 degrees for 25 minutes, rotating pizzas between oven racks, if needed. Remove pizzas from oven and let stand 5 to 10 minutes prior to serving.

Makes two deep dish pizzas

Cook's Note: *Electric mixer required.* Substitute Italian sausage in recipe with 1 pound prepared, cooked, and crumbled Italian sausage.