

## NEOPOLITAN PIZZA CRUST AND TOPPING'S RECIPE

Love pizza? It's easy to make your own at home and then top with your favorite foods!

### Dough Ingredients:

- 1 packet active dry yeast
- 4-5 cups unbleached white flour (or half whole wheat!)
- 1 tsp. salt
- 1 cup warm water



### Directions:

- In a large bowl or in the bowl of a mixer that uses a dough hook, dissolve the yeast in warm water, stirring gently until well mixed.
- Add one cup of flour and mix well, then add the salt. Gradually add more flour until you can't stir anymore then start using your hands (or dough hook) to mix. It should be slightly sticky. Be sure not to add too much too soon as it will get too dry. If in the mixer, when it starts "cleaning up the sides," it is about ready. If you don't have the mixer, knead on your floured surface, add more flour if needed, knead for about 5 minutes until the dough is soft and elastic.
- Place a little oil in the bottom of a bowl, place your dough in, and turn it a half turn so the top has some oil on it, cover with cloth, and let rise for ½ hour.
- Break into 4 smaller pieces, and make into a smooth ball and place in smaller covered containers or cookies sheet covered and place in the fridge overnight. Bring it out the next day 2 hours before you plan to use it.

- With lightly floured hands, form the dough into pizzas in oiled pans. You can free form the crust on a rectangular cookie pan as well. Make the outer edges a little thicker to hold the toppings.

### **Breaded Eggplant Topping:**

- 1 small eggplant
- 2 eggs
- 1 c. Italian bread crumbs
- ½ c. parmesan cheese
- 1c. flour seasoned with a dash of salt and pepper
- Canola oil

### **Directions:**

1. Cut eggplant into thin ¼ inch slices.
2. Mix bread crumbs and parmesan cheese and place in pie plate or large plate.
3. Scramble eggs and put in bowl.
4. Put flour with salt and pepper in another large plate or pie dish.
5. Dip eggplant into flour, egg, then breadcrumbs covering completely.
6. Heat 2 tbsp. oil in medium sauté pan, and place breaded eggplant slices in, and turn when browned. Drain on paper towels - you could also bake in the oven at 350 once breaded and bake until crispy.
7. You will probably need to add more oil as you go. You can also use an air fryer if you have one!



### **Pistachio Pesto Topping:**

- ½ c. shelled pistachios
- 2 c. fresh spinach, packed down
- 1 clove garlic chopped
- Juice of ½ lemon
- ¼. Olive oil
- Salt/pepper to taste



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**Directions:**

- Place all ingredients except the oil in the food processor or blender.
- Begin processing, as you gradually add the olive oil. Continue processing until fairly smooth.
- Give it a taste and add salt/pepper as desired. If you used salted pistachios, you may not need to add salt.

**Other toppings:**

- Ricotta cheese,
- Grated mozzarella cheese
- Fresh tomatoes
- Fresh mushrooms
- Tomato sauce or marinara sauce

**Design your pizzas any way you like with the above toppings!**

**Bake at 450 degrees for 10-15 minutes.**

**Enjoy!!**