

## JONES VALLEY TEACHING FARM

# THIN CRUST PIZZA

### INGREDIENTS:

#### FOR THE CRUST

- ⇒ 6 tbsp. lukewarm water
- ⇒ 1/2 tsp. active-dry yeast
- ⇒ 1 cup all-purpose flour
- ⇒ 3/4 tsp. salt

#### FOR THE TOPPINGS\*

- ⇒ 1/2 tbsp. olive oil
- ⇒ 1-2 leaves swiss chard, sliced into ribbons
- ⇒ 4-5 tbsp. ricotta
- ⇒ 3/4 cup mozzarella

### INSTRUCTIONS:

1. Preheat the oven to 450°F.
2. Combine water and yeast in a mixing bowl, stirring to dissolve the yeast. Mix in flour and salt until you've formed a shaggy dough.
3. Knead the dough until all the flour is incorporated, and the dough is smooth and elastic, about 5 minutes. If the dough is too moist, add 1 tbsp. of flour at a time until you've reached the desired consistency. If the dough is too dry, add 1 tbsp. of water until you've reached the desired consistency.
4. Cover the dough and let rest for 5-10 minutes to achieve a thin, crispy crust. If you would like a fluffier dough, let it rest (covered) for a few hours or overnight).
5. After it rests, form the dough into a large disk with your hands and lay it out on a piece of parchment paper or directly on your pizza pan.
6. Work from the middle of the dough outwards, using the heel of your hand or your knuckles to gently stretch the dough until it's about a 1/4-inch thick or less.
7. Spread the olive oil across the dough. Then, begin to pile on all of your toppings (Swiss chard, ricotta, and mozzarella). Brush the uncovered crust with olive oil.



8. Place the pizza in the oven and bake for 10 minutes, or until the crust is golden-brown and the cheese is fully melted.
9. Remove the pizza from oven and let it cool before slicing. Enjoy!

\*Toppings can be adapted based on your personal preference. Add whatever type of sauce, cheese, or vegetables that you would like!

