

Spicy Chicago-style pizza

Ingredients (serves 6)

2 tbsp. yeast
1 cup lukewarm water
1 tsp. sugar
3½ cups plain flour
¾ cup cornmeal
1 can chopped tomato
300g mozzarella cheese, drained, padded dry and sliced.
2 beef sausages
200g salami slices
2 garlic cloves
1 red onion
1 red chili
1 small handful flat parsley
1 small handful basil
Parmesan cheese
1 tbsp. dried oregano
½ cup green olives
Olive oil, salt and pepper

Instructions

1. First, prepare the dough. In a large bowl, dissolve the sugar in half cup of water and then add the yeast (use a wooden spoon!). Cover with a towel or cling film and place in a warm place. Let the yeast rise for 15-20 min.
2. Add the rest of the water, flour, cornmeal, a pinch of salt and ½ cup olive oil. Mix it with a wooden spoon incorporating all the ingredients. Turn the dough in a floured table and work it until soft and elastic (10-15 min). Clean and oil the mixing bowl. Return the dough into the bowl, cover with a towel, place in a warm spot and let it rise until it doubles its size.
3. While waiting, chop the garlic, chili, onion and olives. Pick off some of parsley and basil leaves, coarsely chop and reserve. Finely chop the rest, including stems. In a saucepan, add some olive oil, fry the garlic, chili and onion until soft. Add then the herbs and half spoon of dried oregano. Cook for a couple of minutes and then add the can of chopped tomatoes and olives. Bring it to boil and cook for 5 minutes more. Turn off the fire and reserve.
4. Cut the sausages open, discard the skins and fry the meat in a pan with a bit of oil. Reserve.
5. After 90 min, return to your dough. Punch and knead it for a couple of minutes. Then, press evenly into the bottom and sides of an oiled 30cm circular mold with detachable ring.
6. Place the slices of mozzarella at the bottom, followed by salami slices and the fried sausage. Top everything with the sauce and sprinkle the reserved basil and parsley and some parmesan cheese. Drizzle olive oil over the top.
7. Bake in a preheated oven (180°C) for 30-40 minutes or until the crust is golden brown. Let the pizza cool down a bit, remove the ring and tuck it!