

Kimchi Pizza

Ingredients

1 3/4 c Flour
2 1/4 t Yeast
2 1/2 t Sugar
3/4 t Salt
1/2 c Water (warm)
2 T Olive Oil
2 t Sesame Oil
1 T Kimchi (plus 1/3 cup thinly sliced)
2 t Gochujang
1 clv Garlic (chopped)
3/4 c Tomato Sauce (or 4 ounces)
1 c Mozzarella (or 1/2 of a fresh ball)
1 T Cornmeal

Instructions

1.Preheat oven to 550 degrees with a pizza stone. Combine 1 cup flour, yeast, 1 1/2 teaspoon sugar and 3/4 teaspoon salt in a bowl of an electric mixer with a dough hook. Add warm water and 2 tablespoons oil; turn mixer on low until well blended, about 1 minute. Gradually add enough remaining flour to make a soft dough. Dough should form a ball and will be slightly sticky. Knead again adding additional flour if necessary, until smooth and elastic, about 4 minutes. Allow dough to rest for 30 minutes.

2.Meanwhile, heat the sesame oil in a small saucepan over medium heat. Add 1 tablespoon kimchi, gochujang, and garlic. Cook and stir occasionally, until the gochujang is lightly toasted, 2 minutes or so.

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3. Add the tomato sauce and 1 teaspoon sugar. Stir and cook bringing it to a simmer. Lower the heat and let the sauce simmer to thicken slightly, 3 minutes or so. Once done, transfer the sauce to a bowl to cool slightly before using.

4. Place cornmeal on a large pizza peel. Roll pizza dough out to a thin 12" crust. Spread 3 tablespoons of pizza sauce in a thin even layer on the pizza crust. (the sauce is enough for 3 pizzas). Spread the kimchi evenly over it, and cover it with a layer of cheese.

5. Switch your oven to broil. Place the pizza on the stone of a fully heated oven. Bake for 6 to 8 minutes, or until the crust turns golden brown and the cheese is fully melted. Slice the pizza and enjoy!