RPM ITALIAN®

PIZZA ROSSA

Yield: 1 Pizza



INGREDIENTS

FOR PIZZA DOUGH

1 tsp. yeast

4 cups bread flour

¼ cup rye flour

½ Tbsp. malt powder

2½ cups warm water (100°F – 110°F)

1 Tbsp. fine sea salt

1 Tbsp. olive oil

FOR ROSSA SAUCE

1 24-oz. jar pomodoro sauce

¼ cup Calabrian chili peppers

**Note: This recipe yields about 3 cups of Rossa Sauce. Refrigerate any remaining sauce in a sealed container for up to 3 days.*

METHOD

FOR ROSSA SAUCE

1. Add the pomodoro sauce and calabrian chili peppers to a blender.
2. Blend on medium for 2 minutes until the sauce is well combined and set aside.

FOR PIZZA ROSSA

1. Preheat your oven to 500°F.
2. In the bowl of a stand mixer fitted with a dough hook or a large mixing bowl if mixing by hand, combine the yeast, bread flour, rye flour, and malt powder.
3. With the mixer on medium-low or stirring by hand, gradually add the water until the dough starts to form.
4. Continue to knead the dough for approximately 6 minutes, or until the dough is smooth and elastic.
5. Add the olive oil and salt and mix for 30 more seconds.
6. Move the mixing bowl to a warm spot in your kitchen. Cover with plastic wrap and allow the dough to rest for at least 2 hours, but no more than 4 hours.
7. Divide the dough into 4 equal portions and stretch it into an 8-inch round on a baking sheet or pizza peel.
8. Top with approximately ¼ cup of the rossa sauce and spread evenly.

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9. Bake in the preheated oven for 3-5 minutes until crispy edges form.
10. Remove from the oven and let cool slightly before serving.

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