

Porter Pizza

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makes two medium pizzas or 4 individuals crusts

Ingredients

2 1/2 c. all-purpose flour

1 T. sugar

1 1/2 t. active dry yeast

1 t. salt

3/4 c. warm water

1 1/2 T. olive oil

1/2 c. (heaping) porter spent grains

Place the yeast and warm water in the bowl of a stand mixer with the dough hook attached. After a few minutes, add the sugar, olive oil, spent grain and flour. Knead on low speed until most of the flour is incorporated. Add the salt and continue kneading until the dough forms a nice ball and no longer sticks to the sides of the bowl. This takes about 5 to 10 minutes.

Place the dough in an olive oiled bowl and cover with a shower cap. Let rise until doubled, about a 1 1/2 hours. Place the dough on a floured work surface and cut into 4 equal pieces. Form each piece into a ball by pushing the dough in on itself.

Cover with plastic wrap and let rest for 30 minutes while the oven heats to 450 degrees Fahrenheit.

Roll each piece into a flat circle and bake each pizza shell for 5 minutes. Let cool and store in an airtight container or top and broil right away for 5 additional minutes.

I brushed mine with olive oil and topped it with sharp white cheddar and caramelized onions. I think simple is the key with the toppings so that the flavor of the crust still comes through.