



Andy's Favorite Sausage Pizza

Ingredients

- 1 cup water - 110 degrees
- 2 1/4 teaspoons active dry yeast
- pinch sugar
- pinch salt
- 3 tablespoons [Fustini's Basil olive oil](#)
- 2 cups all-purpose flour
- 2 tablespoons [Fustini's Basil olive oil](#)
- 1-2 tablespoons Fresh Sauce

Fresh Sauce

- 3 Roma tomatoes – roughly chopped
- 2 cloves garlic – roughly chopped
- 2 tablespoons – fresh oregano
- 2 tablespoons [Fustini's Robust SELECT olive oil](#)
- ¼ teaspoon [Fustini's Herbs of Naples balsamic](#)
- Salt and pepper

Mild and Hot Italian Sausage

- 5 pounds fresh ground pork
- 1 tablespoon fennel seeds
- 1 teaspoon cracked black pepper
- 1 teaspoon sugar
- 1-3 teaspoons crushed cayenne pepper
- 1/2 teaspoon caraway seed
- 1/2 teaspoon ground coriander
- 1 cup ice water
- 1/2 - 1 teaspoon [Fustini's Cayenne Crush olive oil](#)

For a fast and easy pizza dough mix that makes 3 medium size pizzas with Fustini's olive oil: [Fustini's Pizza Mix](#)

Directions

Step 1.

Place water, yeast and sugar in the bowl of a stand mixer and let the yeast bloom. Once foamy, add the Fustini's olive oil, salt and 2 ¼ cups flour, place in the stand mixer fitted with the dough hook and start on low speed to combine. If the dough seems too wet, add the extra quarter cup of flour one tablespoon at a time while the mixer is running. Turn speed to medium-low and knead dough in mixer until elastic. Remove dough from the bowl and finish kneading by hand.

Step 2.

Place dough into an oiled bowl, cover with plastic wrap and let stand until doubled in volume – 2 to 2 ½ hours. Punch down dough, knead to remove air, and cut into 8 equal size pieces. Knead each piece to make it round and place on your work surface a few inches apart. Cover the dough balls with a wet towel and let rise again until puffy – 30 to 45 minutes. The dough is now ready to be rolled out.

Step 3.

Preheat the oven to 400 degrees. Place the pizza stone or stainless pan into the oven to preheat. Roll out dough to a thin sheet. Sprinkle fine cornmeal on a pizza peel and place dough on peel. Spread fresh tomato sauce into pizza dough, drizzle with Fustini's olive oil, and top with sausage and cheese. Bake in a prepared oven until bubbly and crust is browned – 8-10 minutes. Serve immediately.

Step 4. Fresh Sauce

Pulse all ingredients in the food processor until blended but not liquefied. Store in a tightly sealed container in the refrigerator.

Step 5. Mild and Hot Italian Sausage

Grind the pork. Mix the seasoning and water together. Add the liquid to the pork along with olive oil and mix well. Store in the refrigerator for up to 7 days.