



PIZZA

from scratch

canned marinara sauce
mozzarella cheese

+

amazing crust recipes for
all-purpose, fresh milled flour,
sourdough, or yeast

THE FROM SCRATCH
FARMHOUSE

BY STACI DROVDAHL

QUICK & EASY PIZZA CRUST

all-purpose flour + active dry yeast recipe

Ingredients:

- 2 cups warm water
- 2 T active dry yeast
- 2 T honey
- 2 T avocado or light-tasting olive oil
- 2 tsp. salt
- 5 cups all-purpose flour



Instructions:

1. To a stand mixer add: water, yeast, and honey. Whisk to combine and let sit 2 minutes.
2. Add in: oil, salt, and flour. Turn mixer on medium speed with the dough hook on and mix until dough pulls away from the sides and is smooth. Continue to let knead for 5 more minutes.
3. Cover bowl and let rise for 1-2 hours, or until the dough has doubled in size.
4. Punch down, divide into two even balls, and roll out each dough ball into a large circle. Transfer to a piece of parchment paper, slightly larger than your baking pan, sprinkled with cornmeal. Continue to roll out until slightly larger than your pan.
5. Roll in edges for the crust, if desired.
6. Repeat with your second ball of dough.
7. Use a fork to poke a few holes in the bottom of the crust.
8. Top with your favorite toppings, beginning with your sauce.
9. Preheat oven to 475 F. Bake in the preheated oven for 12-15 minutes or until crust is beginning to brown and sauce is bubbly.

To Freeze: Prepare crust as above, but do not add toppings yet. Bake at 425 F for 4-5 minutes. Let cool completely. Top with desired toppings. Wrap well in plastic wrap and an outer layer of foil. Write baking instructions on the top - bake at 425 F for 12-15 min.

EASY FRESH MILLED FLOUR PIZZA CRUST

fresh milled wheat flour + active dry yeast recipe

Ingredients:

- 2 1/4 cups warm water, divided
- 2 T active dry yeast
- 2 T honey
- 2 T avocado or light-tasting olive oil
- 2 tsp. salt
- 5 cups fresh milled flour (our favorite mix is 1 part hard red: 2 parts Kamut: 3 parts hard white)
- 1 tsp. lemon juice

Instructions:

1. To a stand mixer add: 2 cups water and lemon juice. Whisk to combine. Add in flour. Turn mixer on low until combined. Cover and let rest for 15-20 min.
2. In a small bowl add yeast and honey to 1/4 cup warm water. Whisk to combine.
3. After the rest period is up, add in the dissolved honey and yeast, oil, and salt. Turn mixer on with dough hook attached and let mix until the dough comes together and begins to pull away from the sides. Sprinkle in small amounts of additional flour if needed. The dough should be slightly sticky, but not stick to your fingers or the sides of the bowl. Let mix on medium speed for an additional 5 minutes.
4. Cover bowl and let rise for 1-2 hours, or until the dough has doubled in size.
5. Punch down, divide into two even balls, and roll out each dough ball into a large circle. Transfer to a piece of parchment paper, slightly larger than your baking pan, sprinkled with cornmeal. Continue to roll out until slightly larger than your pan.
6. Roll in edges for the crust, if desired.
7. Repeat with your second ball of dough.
8. Use a fork to poke a few holes in the bottom of the crust.
9. Top with your favorite toppings, beginning with your sauce.
10. Preheat oven to 475 F. Bake in the preheated oven for 12-15 minutes or until crust is beginning to brown and sauce is bubbly.

To Freeze: Prepare crust as above, but do not add toppings yet. Bake at 425 F for 4-5 minutes. Let cool completely. Top with desired toppings. Wrap well in plastic wrap and an outer layer of foil. Write baking instructions on the top - bake at 425 F for 12-15 min.

SOURDOUGH PIZZA CRUST

all-purpose flour + active sourdough starter

Ingredients:

- 240 grams warm water (about 1 2/3 cup)
- 600 grams all-purpose flour (about 5 cups)
- 120 grams active sourdough starter (about 1/2 cup)
- 1 T honey
- 2 T avocado or light-tasting olive oil
- 2 tsp. salt

Instructions:

1. Use a scale, if possible, to weight out ingredients. To the bowl of a stand mixer add: water, sourdough starter, and honey. Whisk to combine.
2. Add in: oil, salt, and flour. Turn mixer on medium speed with the dough hook on and mix until dough pulls away from the sides and is smooth. Sprinkle in additional flour as needed to reach this consistency.
3. Continue to let knead for 5 more minutes. Let rest 20 minutes, then continue to knead for an additional 5-10 minutes, or until the dough passes the “window pane test.” This is where a ball of dough can be stretched until light passes through it, without it breaking.
4. Cover bowl and let rise in a warm place for 4-5 hours, or until the dough has doubled in size.
5. Punch down, divide into two even balls, and roll out each dough ball into a large circle. Transfer to a piece of parchment paper, slightly larger than your baking pan, sprinkled with cornmeal. Continue to roll out until slightly larger than your pan.
6. Roll in edges for the crust, if desired.
7. Repeat with your second ball of dough.
8. Use a fork to poke a few holes in the bottom of the crust.
9. Top with your favorite toppings, beginning with your sauce.
10. Preheat oven to 475 F. Bake in the preheated oven for 12-15 minutes or until crust is beginning to brown and sauce is bubbly.

To Freeze: Prepare crust as above, but do not add toppings yet. Bake at 425 F for 4-5 minutes. Let cool completely. Top with desired toppings. Wrap well in plastic wrap and an outer layer of foil. Write baking instructions on the top - bake at 425 F for 12-15 min.

SOURDOUGH PIZZA CRUST

fresh milled wheat flour + active sourdough starter

Ingredients:

- 360 grams warm water (about 1 1/2 cup)
- 600 grams fresh milled flour (about 5 cups)
- 1 tsp lemon juice
- 120 grams active sourdough starter (about 1/2 cup)
- 1 T honey
- 2 T avocado or light-tasting olive oil
- 2 tsp. salt
- 1 tsp. lemon juice

Instructions:

1. Use a scale, if possible, to weight out ingredients. To the bowl of a stand mixer add: water, flour and lemon juice. Use a dough whisk or wooden spoon to combine. Let rest 15-20 min.
2. Add in: sourdough starter, honey oil, and salt.. Turn mixer on medium speed with the dough hook on and mix until dough pulls away from the sides and is smooth. Sprinkle in additional flour as needed to reach this consistency.
3. Continue to let knead for 5 more minutes. Let rest 20 minutes, then continue to knead for an additional 5-10 minutes, or until the dough passes the “window pane test.” This is where a ball of dough can be stretched until light passes through it, without it breaking.
4. Cover bowl and let rise in a warm place for 4-5 hours, or until the dough has doubled in size.
5. Punch down, divide into two even balls, and roll out each dough ball into a large circle. Transfer to a piece of parchment paper, slightly larger than your baking pan, sprinkled with cornmeal. Continue to roll out until slightly larger than your pan.
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THE BEST CANNED MARINARA

Ingredients:

- 2.5 gallons plain thickened tomato sauce
- 5 large onions, chopped
- 4 garlic cloves, minced
- ½ cup + 2 T salt
- 1 cup sugar
- ¼ cup + 2 T basil
- ¼ cup + 2 T oregano
- 3 T Italian seasoning
- 1 T red pepper flakes
- 3 tsp. Garlic powder
- 5 bay leaves, crumbled fine.



Instructions:

1. Add tomato sauce to a large nonreactive pot.
2. Oil a large skillet. Add onions and garlic to the skillet and saute over medium heat until the onions are beginning to brown. Optionally, put the onions and garlic in a blender and blend until smooth.
3. Add onions and garlic to the tomato sauce.
4. Add in salt, sugar, basil, oregano, Italian seasoning, red pepper flakes, garlic powder, and crumbled bay leaves. Stir to combine well. Bring to a simmer and let simmer 45 minutes, stirring often to keep it from burning on the bottom.
5. Either use fresh, freeze in freezer safe containers, or see canning directions below.

To can:

1. To each quart jar add 1/2 tsp. citric acid. Pints get 1/4 tsp.
2. Fill jars with hot marinara sauce, leaving 1/2-inch headspace. Wipe rims and add lids and rings.
3. Process quart jars for 40 minutes in a water bath canner, or 35 minutes for pints.
4. If your elevation is above 1000 ft, add 5 minutes to the processing time.

EASY & DELICIOUS MOZZARELLA

Ingredients:

- 1 – 4 gallons of milk (raw or low pasteurized, 2% or whole milk)
- 1 ½ tsp. citric acid per gallon of milk
- ½ cup of water per gallon of milk (for dissolving citric acid)
- Rennet (½ tsp. per gallon of milk, diluted in ½ cup of cool water)
- Salt (1 tsp. per gallon of milk)
- Optional: Additional salt to taste



Instructions:

1. Add 1-4 gallons of milk to a large nonreactive pot.
2. For every gallon of milk, dissolve 1-1/2 tsp. citric acid in 1/2 cup of water. Stir to combine.
3. Evenly add the dissolved citric acid to the milk.
4. Stir the milk in an up-and-down motion to blend well.
5. Turn the heat to med-low and slowly heat up the milk to 100 degrees F. Stir occasionally.
6. While the milk is heating, prepare the rennet. Your rennet bottle should tell you how much rennet and water per gallon of milk. Mine says 1/2 tsp. of rennet per gallon of milk and I dilute this in 1/2 cup of cool water.
7. When the milk comes to temperature, turn off the heat, add the diluted rennet, and stir in an up-and-down motion until the rennet has been evenly distributed.
8. Cover the pot with a lid and set a timer for 15 minutes.
9. When the timer goes off, remove the lid. The milk should now be set up. Use a large knife (I use a bread knife), to cut a grid pattern into the now-hardened curd. Aim for about 1" squares, but it definitely doesn't have to be perfect. Then let it sit for another 5 minutes.
10. Towards the end of that 5 minutes, turn your sink water on hot to heat up.
11. After the 5 minutes is up you are going to use the spoon to gently stir the curds and cut the rest of it into 1-inch cubes. Again, don't worry about perfection here.
12. Next, you are going to drain the whey off of the curds. You can set a colander on a pot to save the whey for other things or to give to your chickens.
13. Then, fill the pot with that hot water until it covers the curds, gently stirring it with your hands to break the curds apart.

Instructions:

- 14.** Dump the curds back into the colander a second time and this time you can just let the water go down the sink.
- 15.** Now we are going to add a little salt. Sprinkle 1 tsp. per gallon of milk over the curds and mix it in. After it is mixed well, ball the curds together as best you can and place the ball back into the pot.
- 16.** Let the pot fill up with hot water again until it covers the curds. Then take that pot back to the stove.
- 17.** Turn the stove back on to low heat. As the water heats up, the curds are going to more easily stick together and form a ball. If you have more than a gallon of milk that you started with, you may want to separate the large ball into two smaller ones.
- 18.** Now it's time for the fun part. Start picking up each ball with your hands and letting the cheese stretch down towards the water. Dip the whole ball back in, and repeat the process, this time grabbing another part of the ball. This is not an art, so don't stress about technique here, you are simply dipping it in hot water and letting it stretch out. This is going to give you that mozzarella consistency.
- 19.** The water should now be too hot to put your hands in. Taking tongs or whatever kitchen tool that will do the job, a spoon works in a pinch, you are going to pick up the cheese ball and continue letting it stretch in the same way until it stretches easily without breaking and develops a glossy appearance. When you hit this point, you are done!
- 20.** If you want to form it into cheese sticks or use it fresh, it's ready to work with at this point. I usually add a little more salt to taste, stretch it into a tight ball (see video), cover, and refrigerate.