



Fugazza: Argentine-style Onion Pizza

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Makes	30 tastes in the classroom	From the garden:	
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Equipment	Ingredients
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<ul style="list-style-type: none"> ▪ Measuring cups and spoons ▪ Non slip mat ▪ Chopping board ▪ 2x cooks knives ▪ Large frying pan ▪ 2x rectangular baking trays ▪ 	<p>Pizza Dough</p> <ul style="list-style-type: none"> ▪ 4 cups plain flour ▪ 2 teaspoons yeast ▪ 3 tablespoons olive oil ▪ 1 & ¾ -2 cups water ▪ 1 ½ teaspoons salt <p>Topping</p> <ul style="list-style-type: none"> ▪ 3 large onions ▪ ¼ cup olive oil ▪ 2 tablespoons dried oregano ▪ ½ cup sliced olives, cut into ¼ ▪ 1/3 cup grated parmesan cheese ▪ Dash sea salt
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What to do

<p>Dough</p> <ol style="list-style-type: none"> 1. Add flour, salt and olive oil to bowl of a stand mixer and whisk together. 2. Sprinkle yeast over 1 cup of the water, allow to foam. 3. Gradually stir in the water with the yeast, stir in remaining ware and knead dough by mixer for 5 minutes. Place dough in oiled bowl and cover loosely. Let dough double in size. <p>Topping</p> <ol style="list-style-type: none"> 1. Preheat the oven to 220 degrees . 2. Slice the onion into thin rings 3. Heat ¼ cup olive oil into a large frying pan and cook onions over medium heat until the onions are soft and turning golden, about 10 minutes. 4. Lightly oil rectangular baking pan. Punch down pizza dough and stretch it gently to cover baking pan, pressing into the corners. Brush the dough lightly with olive oil. 5. Spread the cooked onions over the top of the dough. Sprinkle generously with oregano and salt. 6. Scatter olives over the top evenly and sprinkle with grated parmesan cheese. 7. Place pizza in pre heated oven and bake until pizza crust is golden and crispy. 8. Cut pizza into rectangles and serve immediately.
