

Family Pizza Night: The Ultimate Homemade Pizza Guide

There's nothing quite like the smell of



GORDON RAMSAY
Homemade Pizza Dough Recipe



OVEN
475°F

TIME
10 min

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INGREDIENTS

For the Pizza Dough:

2½ cups all-purpose flour (or bread flour for extra chew)

1 packet (2¼ tsp) instant yeast

¾ cup warm water (110°F)

1 tbsp olive oil

1 tsp sugar

1 tsp salt

For the Pizza Sauce:

1 can (15 oz) tomato sauce

1 tbsp tomato paste

2 cloves garlic, minced

1 tsp olive oil

1 tsp dried oregano

1 tsp dried basil

½ tsp salt

½ tsp black pepper

½ tsp red pepper flakes (optional)

For the Toppings:

2 cups shredded mozzarella cheese

¼ cup grated Parmesan cheese

10 slices pepperoni (or your choice of protein)

½ cup sliced bell peppers

½ cup sliced mushrooms

¼ cup black olives

½ small red onion, thinly sliced
½ tsp dried oregano (for garnish)

DIRECTIONS

1. Make the Pizza Dough: In a small bowl, stir together warm water, sugar, and yeast. Let sit for 5-10 minutes until foamy.
2. In a large bowl, mix flour and salt.
3. Add yeast mixture and olive oil to the dry ingredients. Stir until a rough dough forms.
4. Knead on a floured surface for 5-7 minutes until smooth and elastic.
5. Place in a greased bowl, cover with a towel, and let rise for 1 hour or until doubled.
6. Prepare the Pizza Sauce: In a small saucepan, heat olive oil over medium heat.
7. Add garlic and sauté for 30 seconds.
8. Stir in tomato sauce, paste, oregano, basil, salt, pepper, and red pepper flakes.
9. Simmer for 10 minutes, stirring occasionally.
10. Shape & Pre-Bake the Dough: Preheat oven to 475°F (245°C).
11. If using a pizza stone, place it in the oven to heat.
12. Punch down dough and roll out into a 12-inch circle on a floured surface.
13. Transfer to a parchment-lined pizza pan or baking sheet.
14. Brush edges with olive oil.
15. Pre-bake crust for 5-7 minutes to prevent sogginess.
16. Assemble the Pizza: Spread prepared sauce over pre-baked crust.
17. Add mozzarella and : Parmesan cheese.
18. Layer on toppings-pepperoni, mushrooms, peppers, olives, onions.

19. Bake for 12-15 minutes, until cheese is bubbly and crust is golden.
20. Finish & Serve: Let rest 5 minutes before slicing.
21. Garnish with dried oregano, red pepper flakes, or fresh basil.
22. Serve with dipping sauces like garlic butter or ranch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/family-pizza-night-the-ultimate-homemade-pizza-guide/>