

Lasagna Pizza(s)

DelightMeMonthly

prep time	cook time	serves
3 1/2 hours	50 min, plus an extra 20 min to cool	8–12

Ingredients you need

Deep dish dough

3 1/4 cups unbleached all-purpose flour
1/2 cup semolina flour (atl. Cornmeal)
1 1/2 tsp salt
2 tsp sugar
2 1/4 tsp fast rise yeast
1 1/2 cups water, 100F
1 stick / 8 Tbsp. unsalted butter, divided (3 melted, 5 softened)
1 tsp olive oil for bread [optional]
6 Tbps. olive oil for baking pans

Thin layering dough

1 tsp fast rise yeast
2 tads of sugar
3/4 cup water, 100F
2 cups flour
4 tads (1/2 tsp) of salt
Oregano, Italian seasoning, garlic salt, rosemary [optional]

Meat and Sauce Mixture

1lb ground beef (alt. ground turkey, or 50/50)
1-2 medium yellow onion(s)
2+ cloves minced garlic
1 cup raw spinach leaves
1 tsp basil or several basil leaves
1 tsp Italian seasoning
1 42oz jar of tomato sauce
1 8oz can tomato paste
1 Tbsp. parsley
Oregano, salt, pepper, mushrooms, olives, green peppers, Italian sausage, or capers [optional]

Cheese Mixture

1 cup cottage cheese
1/2 cup ricotta cheese
1 cup parmesan cheese, grated or powdered
1/2 cup mozzarella cheese, shredded (1 of 2)
1 egg [optional]

5-6 Lasagna Noodles

1 cup mozzarella cheese, shredded (2 of 2)
18 slices of Provolone cheese

Instructions (1 of 2)

- 1 *[Dough]* To make the doughs, activate the yeast by heating 1 1/2 cups and 3/4 cups water each for 20-30 seconds in the microwave until a temperature of 95-110F is reached. Add the respective yeast to each, or if you plan to use the same container twice, add the yeast to the 1 1/2 cups of water with the sugar and melted butter. While that sits for 5 minutes, make the deep dish dough first. Combine both flours and salt in a stand mixer or large bowl. Add the water and yeast mixture to the flour and stir until just combined.
Beat with a dough hook (on medium) and/or knead until smooth and incorporated. About 8 minutes. Form into a ball.
Oil a bowl, add the dough ball, flipping once to cover in oil. Cover with a tea towel and allow to sit on the counter or in the sun for at least 60 minutes or until doubled in size.
Make the thin dough. Combine water, sugar, yeast and let sit for 5 minutes. In a bowl, combine flour and yeast mixture with a utensil then knead by hand until incorporated. Any desired seasonings should be stirred into the dough prior to adding the water. Cover and let rest for 1 1/2 hours. It is okay if dough does not double in size.
Turn out dough onto a floured surface and roll it out into a baking-pan-sized rectangle (about 16x12). Spread the softened butter on the dough, leaving a 1/2in. boarder from the edge. Roll the 12in side in like a swiss roll, and cut it in half to have two baby swiss rolls.
Take each half and tri-fold it, or roll it up, layering the dough and butter. Do not flatten. Pinch the seams around the dough to form a ball.
Return one to oiled bowl, and add the other to a new oiled bowl.
Cover and let rise in the fridge for at least 60 minutes.
- 2 *[Meat sauce]* Dice onions and garlic then add them to a large skillet on medium heat. When they begin to sizzle, stir and add ground beef. Cook thoroughly then add spinach. Allow spinach to reduce, drain skillet in a colander so that the sauce can be added to the skillet without the meat. Bring to a simmer, and add all desired seasonings before returning colander contents to skillet. Turn off heat and allow to sit.
- 3 *[Cheese mixture]* Combine cottage, ricotta, and parmesan in a bowl. Mix then add mozzarella and mix again. If necessary, continue adding and mixing until a paste consistency is achieved. It should not fall of the spoon willingly. Add an egg to reduce the cheese oozing out of the pizza when cut. Set aside.

[Continued...]

Instructions (2 of 2)

4 [Dough] Once the dough balls are fluffy, take them out and let them sit for 1-2 minutes. Take one on a floured surface and roll it out evenly (flipping and rotating after a couple strokes). This laminates the dough to give a flaky crust. Create an even thickness, 15in round.

Preheat the oven to 350F. Remove thin dough from fridge. Let dough sit.

Oil the spring form/pie pans thoroughly then using your rolling pin, pick up the dough and roll it out evenly on the spring form. Try to keep dough up on the edges, and press down slowly, careful not to rip any holes, as you mold the dough to the deep dish pan. Repeat for other dough ball.

Roll out the thin dough on to the floured surface, creating a very thin layer and either cut or use the tin to cut out two <8in circles, place them on baking sheets and allow to bake for 7 minutes, middle rack. *Tip: cut the dough in half to make two smaller circles.*

5 Preheat the oven to 425F.

Begin layering the deep dish pans. Add roughly 1/6th of the meat sauce on the dough and spread it evenly. Next add 3 slices of provolone, cover the exposed sauce area in the cheese mixture, and add a layer of mozzarella over the whole thing. Cut the lasagna noodles (2 per layer) to fit in a single layer over the cheese then repeat with the meat sauce until 3 layers are achieved. Replace the lasagna with the 2 thin doughs for Pied.

6 Let sit for at least 15 minutes, or longer if you are able to wait. Then remove the spring form and allow another 5 minutes before cutting with a large knife and serving.