



# Chicago-Style Italian Sausage Pizza

## INGREDIENTS

¼ cup plus 6 Tbsp. Hy-Vee salted butter, softened; divided

3 ½ cups Hy-Vee all-purpose flour, plus additional for dusting

¼ cup yellow cornmeal

1 tbsp Hy-Vee granulated sugar

2 ¼ tsp instant dry yeast

1 ¼ tsp kosher salt

1 ¼ cups warm water (120-130°)

Gustare Vita olive oil, for greasing

2 (1-lb.) pkg. sweet Italian ground pork sausage, divided

2 (16-oz.) pkgs. Hy-Vee shredded mozzarella cheese, divided

1 (26.5-oz.) jar Gustare Vita tomato basil pasta sauce, about 3 cups, divided

½ cup Soirée grated

Parmesan cheese, divided

## PREPARATION

- 1** Melt ¼ cup butter; set aside; cool. Whisk together flour, cornmeal, sugar, yeast, and salt in a large mixing bowl. Add melted butter and warm water. Beat with an electric mixer, fitted with a dough hook, on low for 5 to 7 minutes or until smooth and elastic.
- 2** Divide dough in half and shape each half into a ball. Lightly grease 2 large, clean bowls with olive oil. Place a dough ball in each bowl; turn over to grease surfaces. Cover each loosely with plastic wrap. Let rise in a warm, draft-free place for 1½ to 2 hours or until double in size.
- 3** Punch dough down. Turn out onto a lightly floured surface; roll each to a 7x6-inch rectangle; spread each with 2 tablespoons softened butter. Starting at a long end, roll each up, jellyroll-style into a log. Place each dough log, in a spiral fashion, back into its oiled bowl. Cover with plastic wrap and refrigerate for 1 hour.
- 4** Preheat oven to 425°. To assemble 2 pizzas, turn each dough out onto a lightly floured surface; roll into a 12-inch circle. Press each dough circle into the bottom and up the side of an ungreased 9-inch round springform baking pan; trim off any excess dough. Melt remaining 2 tablespoons butter; brush each crust with 1 tablespoon melted butter. Divide and form sausage into two 9-inch patties; place one uncooked patty in each of the pans. Top each crust with 1 (16-oz.) pkg. mozzarella cheese, 1½ cups sauce, and ¼ cup Parmesan cheese.
- 5** Bake at 425° for 40 to 45 minutes or until crust is golden and internal temperature is 165°. Let stand for 15 minutes before serving. Cut each pizza into 12 slices.

## NUTRITION FACTS

Calories: 380  
Total Fat: 24g  
Saturated Fat: 11g  
Trans Fat: 0g  
Cholesterol: 60mg

Sodium: 740mg  
Carbohydrates: 19g  
Fiber: 1g  
Sugar: 3g  
Protein: 20g