

# Pizza Ala Nonna



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**SERVING SIZE: 8**

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## Ingredients

- 2 teaspoons Garlic, Chopped
- 1/4 cup Olive Oil
- 1 1/2 cups **Furmano's Crushed Tomatoes**
- 1 teaspoon Oregano
- 2 fluid ounces Chianti Wine
- 1/2 cup Sesame Seeds
- 1 each Pizza Dough
- 12 ounces Fresh Mozzarella Cheese, Grated
- 1/2 cup Oil-Cured Kalamata Olives

## In This Recipe



Crushed Tomatoes (15oz)

## Preparation

1. Sautee garlic in olive oil, then add Furmano's Crushed Tomatoes and oregano.
2. Cook down until sauce thickens.
3. Add Chianti wine and simmer until wine cooks off.
4. Preheat pizza stone to 375 degrees.
5. Spread sesame seeds evenly over hot pizza stone, then return to oven until toasted light golden-brown.
6. Work dough, then coat bottom with olive oil.
7. Remove pizza stone from the oven. Place dough carefully over toasted sesame seed, spreading dough to edge of pizza stone.
8. Spread pizza sauce over dough.
9. Spread grated mozzarella cheese evenly over dough.
10. Place sliced Kalamata olives evenly over pizza, and sprinkle oregano over top and place back in oven.
11. Cook the pizza 30 minutes at 375 degrees.
12. Remove and let stand on stone for 10 minutes before cutting and serving. Mangia!

