

# Perfect Vegan Pizza Margherita

**Preparation time:** 110 min

**Difficulty:** Medium

## Dough

- All-purpose or 00 flour: 2 cups
- Instant yeast\*: 1 teaspoon
- Kosher salt: 1 ½ teaspoons
- Lukewarm water: ¾ cup for the dough
- Sugar: 1 teaspoon

## Pizza

- Cashews, soaked for at least 2 hours and drained: ¾ cup
- Cornstarch (substitute arrowroot starch): 2 teaspoons
- Fresh basil leaves: For garnish
- Nutritional yeast: 2 tablespoons
- Oregano: 1 teaspoon
- Salt and freshly ground pepper: To taste
- Water: ½ cup



## Preparation

To make the dough, combine the yeast, sugar, salt, flour, and water in a large bowl. Mix the ingredients together until they form a shaggy dough. Knead the dough by hand or using a stand mixer fitted with the dough hook for 5-10 minutes, or until the dough is smooth and elastic. If the dough is very sticky, add flour by the tablespoon until it is smoother and tighter.

Coat a roomy bowl well with olive oil. Transfer the dough to the bowl, then turn it around to coat it in the oil. Cover the bowl with a dish towel or plastic wrap. You can either leave the dough in the fridge, covered, for up to 2 days, or you can allow the dough to rise in a warm place for 1 ½ hours, or until doubled in size. If you choose to refrigerate the dough, allow it to come to room temperature before shaping into crust (this is easy if you have an oven preheated to a high temperature, as the room will be warm).

Make your cashew cheese. Transfer the cashews, nutritional yeast, water, cornstarch, and ½ teaspoon salt to a blender or a food processor. Blend on high speed until the mixture is thick and as smooth as possible (this will be easiest in a high-speed blender, but a few minutes in the food processor works, too; stop occasionally to scrape the sides of the processor down). Set the mixture aside.

When it's time to bake, place a pizza stone, baking steel, or inverted baking sheet into the center of your oven and preheat it to 500°F (260°C). Whisk together the **Pomì Organic strained tomatoes**, oregano, and ¼ teaspoon salt (or to taste). Taste the sauce and add freshly ground black pepper as needed.

Divide the dough into two pieces of equal size. Shape each piece into a 10-inch circle; use the heels of your hands to create a bit of a crust around the sides. Spread ¼ cup of the sauce on each round. Use a tablespoon to drop the cashew cheese mixture onto the crust, about 5 dollops per pizza.

Transfer one pizza to a well-floured pizza peel or piece of parchment paper. Open the oven and slide the pizza onto your pre-heated pizza stone or baking steel. Bake the pizza for 8-10 minutes, or until the crust is gently browning, the sauce is thick, and the cashew cheese is semi-solid. Repeat with the other pizza. Garnish both pizzas with basil, then slice and serve.

*\*In place of instant yeast, you can use 1 teaspoon active, dry yeast. If you do, begin by dissolving the sugar in the water, then sprinkling the yeast on top of the water. When the yeast starts to look a bit foamy (about 10 minutes), add the flour and salt and proceed with the recipe as directed.*

**Recipe by Gena Hamshaw of The Full Helping**

## For this recipe we used:

Organic Tomato  
Puree 1/2 cup

