



Fugazzeta

SERVINGS 8 **L** **PREP TIME** 2 hrs 30 mins **COOK TIME** 35 mins

INGREDIENTS

- 2 & 3/4 cups bread flour
- 1/4 cup **La Fe Coconut Milk**
- 3/4 cup water
- 2 & 1/2 tsp active dry yeast
- 2 tsp **La Fe Brown Sugar**
- 5 tbsp **La Fe Vegetable Oil**
- 1 tsp salt
- 1 onion
- 6 to 8 oz **La Fe Mozzarella Cheese** (thinly sliced)
- 1/3 cup **La Fe Queso Fresco** (Optional)
- 1 tsp dried oregano
- 1/4 cup Parmesan cheese (grated)

DIRECTIONS

1. Warm the La Fe coconut milk to 100 to 105°F, and place in a small bowl. Stir the La Fe brown sugar into the milk and sprinkle the yeast over. Set aside for 5 to 10 minutes, until the mixture is bubbly.
2. Place the flour, 1 tablespoon La Fe vegetable oil, and salt in the bowl of a standing mixer and mix together briefly using the dough hook. Add the yeast/milk mixture and begin to knead, adding the water gradually. The mixture should come together as a soft, stretchy dough, pulling away from the sides of the bowl. Add a bit more flour if the mixture is too wet, and add a bit more water if mixture seems dry, crumbly, or overly firm. Knead for 5 to 10 minutes, until dough is smooth, soft and elastic.
3. Oil a bowl with La Fe vegetable oil and place the dough in the bowl. Cover with plastic wrap and let the dough rise until doubled in size.
4. While the dough is rising, peel and slice the onion into very thin strips. Place them in a bowl of cold salt water and soak for 30 minutes. Drain onions well and dry them with paper towels.
5. Once the dough has risen, punch it down and divide the dough into two pieces. Roll each half into a smooth ball. Pour 3 tablespoons of La Fe vegetable oil into a 12-inch pizza pan or cast iron skillet. Place one ball of dough in the middle of the pan and flatten gently with your fingers. Let dough relax for 10 minutes.
6. Continue to flatten dough into the pan, flattening it and pushing it toward the sides of the pan, letting it relax in between until dough covers the bottom of the pan. Oil the counter and roll the other piece of dough into a 12-inch circle, letting it relax in between until it holds its shape.
7. Preheat the oven to 450°F. Place the slices of La Fe mozzarella cheese over the dough in the pan. Sprinkle the La Fe queso fresco over the mozzarella. Place the other round of dough over the cheese and seal the edges of the two dough circles together.
8. Top the pizza with the sliced onions. Drizzle a tablespoon of olive oil over the onions, and sprinkle with the dried oregano and some Parmesan cheese.
9. Place the fugazzeta in the oven. Bake for 20 to 25 minutes, or until the edges are golden brown and crispy. Brown the onions under the broiler for the last 3 minutes of cooking if desired.
10. Remove from the oven. Let cool for 5 to 10 minutes before cutting into slices to serve.