

MAY RECIPE

RECOMMENDED PAIRING: 2018 PODERE SAN CRISTOFORO PETIT VERDOT

INGREDIENTS

FOR THE DOUGH

- 1 1/2 cups (355 ml) warm water (105°F-115°F)
- 1 package (2 1/4 teaspoons) of "active dry yeast"
- 3 3/4 cups (490 g) bread flour
- 2 tablespoons extra virgin olive oil
- 2 teaspoons salt
- 1 teaspoon sugar

TOPPINGS (YOUR CHOICE)

- Pizza or tomato sauce
- Grated Mozzarella cheese
- Pepperoni, thinly sliced
- Onions, thinly sliced raw
- Black olives, thinly sliced
- Bell peppers, stems and seeds removed, very thinly sliced
- Grated Parmesan cheese & red pepper flakes for topping, as desired

TAKES SOME TIME...

- Prep time: 2 hours
- Cook time: 30 minutes

SERVING SIZE

Makes 2 x 10-12 inch pizzas



HOMEMADE PIZZA

MAKING THE DOUGH

Proof the yeast: Place the warm water in a large bowl. Sprinkle the yeast over the warm water and let it sit for 5 minutes until the yeast is

dissolved. After 5 minutes stir if the yeast hasn't dissolved completely. The yeast should begin to foam or bloom, indicating that the yeast is still active and alive.

Make and knead the pizza dough: In a large bowl, mix all the ingredients "for the dough" together and knead them by hand. Knead the pizza dough for about 7-10 minutes. The dough should be a little sticky, or tacky to the touch. If it's too wet, sprinkle in a little more flour.

Let the dough rise: Spread a thin layer of olive oil over the inside of a large bowl. Place the pizza dough in the bowl and turn it around so that it gets coated with the oil. Cover the dough with plastic wrap. For a "quick" fermentation, place the dough in a warm place (75°F to 85°F) for 1 1/2 hours.

PREPARING THE PIZZAS

Preheat the oven to 475°F (245°C): If you don't have a pizza stone, you can use a pizza pan or a thick baking sheet; you need something that will not warp at high temperatures.

Divide the dough into two balls: Remove the plastic cover from the dough. Dust your hands with flour and push the dough down so it deflates a bit. Divide the dough in half on a lightly floured surface and roll into two balls.

Starting at the center of one of the balls and working outwards, use your fingertips to press the dough to about 1/2-inch thick. Turn and stretch the dough until it will not stretch further.

Let the dough relax 5 minutes and then continue to stretch it until it reaches a diameter of 10 to 12 inches. Use your palm to flatten the edge of the dough where it is thicker. Cover and let rest as you prep the pizza toppings.

Prep the toppings: Prepare your desired toppings. Sprinkle a bit of cornmeal onto the pizza stone or baking sheet and then transfer one prepared flattened dough to the pizza stone or baking sheet. Brush the top of the dough with olive oil to prevent it from getting soggy from the toppings.

Make your pizza: Spoon on and spread the tomato or pizza sauce, sprinkle with cheese, and place your desired toppings on the pizza. Note that you are not going to want to load up each pizza with too many toppings as the crust will end up not crisp.

Bake the pizza: Bake pizzas in the 475°F (245°C) oven, one at a time, until the crust is browned and the cheese is golden, about 10-15 minutes. If you want, toward the end of the cooking time you can sprinkle on a little more cheese.

After removing from the oven, allow the pizza to cool for 2-3 minutes before cutting into it. Sprinkle with grated Parmesan cheese and red pepper flakes as desired. Enjoy!

