



## Pizza

Servings 3-4 (12")

### Ingredients

- 1 tbsp. sugar
- 1 tsp. kosher salt
- 1 ½ tsp. pure olive oil
- 3/8 cup warm water
- 1 cups bread flour (for bread machines)
- ½ tsp. instant yeast
- 1 tsp. olive oil (for the pizza crust)
- Semolina or Flour, for dusting the pizza peel/pan
- 1 ½ ounces pizza sauce (made on day 2)
- ½ teaspoon each chopped fresh herbs such as thyme, oregano, red pepper flakes
- 4 mushrooms sliced
- 1/2 plumb tomato
- 8 thin slices of pepperoni
- 1/4 green pepper
- 1/4 cup sliced black olives
- 3 grated cheeses: mozzarella, Monterey Jack, and provolone



### Directions

Preparation/Steps - Day 1:

1. **Mixing Dough:** Place the sugar, salt, olive oil, most of the water, 1 cup of flour, yeast, and remaining cup of flour into mixing bowl. Take your wooden spoon and mix together and add the rest of the water if needed
2. **Kneading Dough:** Sprinkle some semolina or flour on to counter and on your hands, place dough on top of counter, sprinkle semolina/flour also on top and knead the dough using the heel of your hand to stretch and flip back over top, rotate, and redo. Add more semolina/flour as needed and continue to knead for about 10 minutes until dough tightens up and shows some elasticity
3. **Checking Dough:** Tear off a small piece of dough and flatten into a disc. Stretch the dough until thin. Hold it up to the light and look to see if the baker's windowpane, or taut membrane, has formed. If the dough tears before it forms, knead the dough the dough a little longer and check again.
4. **Dough Rest Prep:** Create a solid outside skin membrane by folding into itself, then on counter roll the pizza dough into a smooth ball on the countertop. Place into a stainless steel or glass bowl or a large zip lock bag. Add 2 teaspoons of olive oil to the bowl and toss to coat to prevent the dough drying out. Cover with plastic wrap or if zip lock but don't close all the way, to allow gasses to escape and refrigerate for 18 to 24 hours. (tip) Put your groups name on it!



## Pizza Cont.

Preparation/Steps - Day 2:

5. Pizza Pan/Stone: Place the pizza stone or tile onto the bottom of a cold oven and turn the oven to its highest temperature, about 500 degrees F. If the oven has coils on the oven floor, place the tile onto the lowest rack of the oven.
6. Bring to Room Temp: Flatten into a disk onto the countertop and then fold the dough into a ball. Wet hands a little with water and rub them onto the countertop to dampen the surface. Roll the dough on the counter until it tightens. Cover one ball with a tea towel and rest for 30 minutes.
7. Shape Pizza: Sprinkle the flour onto the peel, or your pan and place the dough onto the peel/pan. Using your hands, form a lip around the edges of the pizza. Stretch the dough into a round disc, rotating after each stretch. Toss the dough in the air if you dare. Shake the pizza on the peel/pan to be sure that it will slide onto the pizza stone or tile, if you are using one (Dress and bake the pizza immediately for a crisp crust or rest the dough for 30 minutes if you want a chewy thicker texture.)
8. Dressing and Toppings: Use a fork to poke some holes to minimize air bubbles while baking then brush the rim of the pizza with olive oil. Spread the pizza sauce evenly onto the pizza. Sprinkle the herbs onto the pizza and any other finely chopped/sliced toppings (dry – such as tomatoes and/or sauté mushrooms if necessary, to keep water content down) you may have decided to include then finish with the grated cheese
9. Slide the pizza onto the tile/oven and bake for about 7 to 10 minutes, or until bubbly and golden brown.
10. Put on serving board/plate and wait for 3-4 minutes before slicing and serving





## Pizza Tomato Sauce

Servings 3-4

### Ingredients

- 1 canned whole, peeled tomato
- 1 tsp. sherry vinegar
- 1 tsp. sugar
- 1 pinch of red pepper flakes
- 1 pinch of dried oregano
- 1 pinch of dried basil
- 1/4 onion
- 1/2 chive
- 1/4 carrot
- 1/4 stalk celery
- 1 tsp. olive oil
- 1/2 clove garlic, minced
- 1 tsp. white wine
- Kosher salt and black pepper, to taste



### Directions

1. In a sieve over a small sauce pot, strain the tomatoes of their juice into the sauce pot
2. Reduced Tomato Juice: Add sherry vinegar, sugar, red pepper flakes, oregano, and basil to the tomato juice, stir and cook over high heat. Once bubbles begin to form on the surface, reduce to a simmer. Allow liquid to reduce by 1/2 or until liquid has thickened to a loose syrup consistency.
3. Seed Separation: Squeeze each tomato thoroughly to ensure most seeds are removed. Set the tomatoes aside.
4. Sweat the veggies: Cut carrots, onions, and celery into small 1/4" uniform sizes and combine with olive oil and garlic in a metal handle pan over low heat. Sweat the mirepoix until the carrots are tender and the onion becomes translucent, 15 to 20 minutes. Add the tomatoes and capers to the roasting pan.
5. Broiling: Place metal handle pan on the middle rack of the oven and broil for 15 to 20 minutes, stirring every 5 minutes. Tomatoes should start to brown slightly on edges with light caramelization. Remove the pan from the broiler. Place the pan on a burner on the stove and add the white wine to the tomatoes and cook for 2 to 3 more minutes over medium heat.
6. Put the tomatoes into a deep pot or bowl and add the reduced tomato liquid to the tomatoes. Blend to fine consistency and adjust seasoning if needed.