



New Pizza Experiences

Crusts

Thin Crust Pizza

- 1 tablespoon dry yeast
- 1/4 teaspoon of sucanat
- 3/4 cup of lukewarm water
- 1 3/4 cups of fresh milled soft pastry flour
- 1/2 teaspoon of salt

Directions:

1. Combine yeast, sucanat and lukewarm water. Mix a little and let sit for 6-8 minutes.
2. Combine 1 3/4 cups of flour with salt in a bowl or food processor.
3. Pour the water combination into the bowl (or food processor) and mix until ready to knead (around 30 second in a food processor). If using a bowl, mix with a spoon until you have a neat ball.
4. Prepare a lightly sprinkled surface with flour. Turn out dough and knead for around 2-3 minutes. Lightly cover your finger tips with flour if the mixture is a little sticky.
5. Roll out by hand for a 12" base.
6. Place in 12" lightly oiled oven pan. Press out dough to form a slight lip.
7. Prepare and apply your sauce and topping or choice.
8. Cook in a pre-heated oven 500°F for 8-12 minutes (times may vary based on different ovens.).
9. Remove from oven, slice and share with your favorite foodie friends and/or family members :)

Zucchini Pizza Dough

This is a unique recipe I found on the internet. I have altered it to make it tastier and healthier.

Ingredients

- 3 1/2 cups coarsely grated Zucchini.
- Salt
- 1/3 cup fresh milled flour – soft pastry is best but others can be used
- 3 Eggs, lightly beaten
- 2/3 cup Parmesan cheese; grated
- 2 tbs. chopped Fresh basil.
- Salt and pepper to taste

Directions

1. Place zucchini in a colander and lightly salt it.
2. After fifteen minutes roll it in a towel to squeeze out all excess water.
3. Combine zucchini with all other ingredients in a bowl.
4. Spread onto a greased pizza pan.
5. Bake in a 350F oven until top is dry and lightly browned. This takes about 20 minutes.
6. Remove from oven, add favorite sauce, cheese, and toppings.
7. Return to oven and bake at 350F until done. This takes about another 20 minutes.

If the zucchini dough is too soggy, even with the draining through the towel, add more flour and parmesan cheese.ⁱ

Sauces

White Garlic Pizza Sauce

- 2 tablespoons organic butter
- 3 tablespoons whole wheat pastry flour
- 1 cup milk
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 garlic clove, minced
- 2 tablespoons fresh basil, minced
- 1/2 cup parmigiano-reggiano cheese, shredded

Directions

Heat butter in a small saucepan. Add flour and stir until thoroughly mixed.

Slowly whisk in milk, adding gradually. Stir in remaining ingredients. Will thicken upon standing.

Mediterranean Pizza Sauce

1/4 cup extra virgin olive oil
2 cloves garlic
1/4 tsp. dried oregano
1/4 tsp. dried basil
1/2 tsp. parsley flakes
1/4 tsp. majoram
1/4 tsp. red pepper flakes
1/4 tsp. ground black peppercorn

Directions:

1. Puree ingredients in a blender and store in a small covered jar.



Foodie Fact:

Pizza Margherita is a pizza prepared according to a recipe of the Italian chef Raffaele Esposito. The pizza was first made in 1899 when Queen Marghereta visited Naples to escape a cholera epidemic in the north of Italy. The ingredients used to make a Margherita pizza, tomatoes, mozzarella cheese and basil, imitate the colors of the Italian flag. Queen Margherata liked the pizza so much that she wrote a thank you letter to Esposito, who decided to name the pizza after the Queen.

Creative Pizzas

Margherita Pizza

Ingredients

2 tablespoons extra virgin olive oil
1/2 lb. plum Roma tomatoes, chopped
1 clove garlic, crushed and finely chopped
1/2 tsp. salt
1 12" uncooked pizza crust
6 oz. mozzarella cheese, shredded
6 fresh basil leaves cut into julienne strips
extra virgin olive oil
1/4 cup fresh shredded parmesan cheese

Directions

1. Combine 2 Tbls. olive oil, tomatoes, garlic, and salt in bowl.
2. Allow to marinate while making dough.
3. Spread olive oil mixture over crust.
4. Top with cheese, and extra tomatoes if desired.
5. Drizzle with olive oil.
6. Bake in preheated 500°F oven on pizza stone for 8–10 minutes or until crust is golden brown and cheese is bubbly.
7. Remove from oven and top with parmesan cheese, then basil.
8. Cool on a wire rack for 2–3 minutes before cutting into wedges and serving.

Pesto Pizza

1 1/2 cups (packed) stemmed spinach leaves
1/2 cup (packed) fresh basil leaves (about 1 bunch)
1 1/2 tablespoons oil from oil packed sundried tomatoes or olive oil
1 large garlic clove
Olive Oil
1 12 inch pizza dough shell
1/3 cup sliced drained oil packed sundried tomatoes
2 cups grated mozzarella cheese (about 8 ounces)
1 cup grated Parmesan cheese

Directions:

1. Blend first 4 ingredients in processor to coarse puree.
2. Transfer pesto to small bowl. (Can be prepared 1 day ahead. Press plastic directly onto surface of pesto to cover; refrigerate.)

3. Preheat oven to 500F.
4. Grease 12 inch pizza pan with olive oil.
5. Arrange dough in pan and spread all of pesto over dough.
6. Sprinkle with sundried tomatoes, then cheeses.
7. Bake pizza until crust browns and cheese melts.

Caramelized Onion Pizza

Pizza dough

1/4 cup olive oil for sautéing onions

6 cups thinly sliced onions (approximately 3 pounds)

6 garlic cloves

3 Tbs. fresh thyme or 1 Tbs. dried thyme

1 bay leaf

salt & pepper

2 Tbs. oil for dribbling on top of pizza (optional)

1 Tbs. drained capers

1-1/2 Tbs. pine nuts

Directions

Heat 1/4 cup of the olive oil and add the onions, garlic, thyme and bay leaf.

Cook, stirring occasionally, until most of the moisture has evaporated and the onion mixture is very soft, almost smooth, and caramelized, about 45 minutes. Discard the bay leaf and season with salt and pepper.

Cover your favorite pizza dough with the onion mixture, sprinkle with capers and pine nuts, and drizzle with remaining olive oil if you are using it. Bake in pre-heated 500 degree oven for 10 minutes or until golden brown. The baking time will vary depending on whether you bake on a stone, a screen or in a pan. Be sure that your oven is well pre-heated before putting pizza in.

ⁱ www.recipepizza.com/toppings/. Accessed August 2009