



IN THE KITCHEN

WITH **BARB AGEE** ~ OCTOBER 2017

PIZZA PIZZAZZ



30-Minute Pizza Crust

2¼ cups all-purpose flour, divided
1 packet Fleischmann's Rapid Rise Yeast
1½ teaspoon sugar
1 teaspoon salt
⅔ cup very warm water (120 to 130°F, use a thermometer)
3 tablespoons oil

Combine 1 cup flour, yeast, sugar and salt in a large bowl. Add water and oil to dry ingredients and mix together with a wooden spoon or hands until well blended. Gradually add remaining flour until dough forms a ball.

Spoon dough onto floured surface (dough will be sticky). Knead dough until it is smooth and elastic; about 4 minutes. Cover with a clean kitchen towel and let rest for 10 minutes.

Roll out dough; transfer to a oiled pizza pan or press dough into the oiled pan. Top with your favorite toppings.

Sicilian Style Pizza Dough

4 cups all-purpose flour
3 teaspoons salt
2½ teaspoons instant yeast
2 cups tap water

Place all ingredients in a stand mixer fitted with a dough hook. Mix until there is no flour left in the bowl. Cover with plastic wrap and allow it to proof on the counter for 12 hours. Turn dough out onto a floured surface and portion into three balls. Put dough balls into plastic bags or containers and allow to proof in the refrigerator for 24 hours. Remove dough from the refrigerator and let rest at room temperature for 30 minutes. It is ready to use. Unused dough can be refrigerated up to a week.

Zucchini-Prosciutto Pizza Topping

⅛ pound Bel Paese cheese
3 small zucchini, thinly sliced
1 teaspoon salt
4 garlic cloves, finely chopped
8 slices prosciutto, chopped
8 ounces pecorino cheese, grated
Garlic flavored olive oil

Prepare pizza dough in a 15-inch pizza pan. Spread the Bel Paese over dough, then arrange the zucchini slices over the cheese. Sprinkle with salt and the chopped garlic. Top with prosciutto and then the pecorino. Bake for 12 to 15 minutes until crust is golden. Serve with a drizzle of garlic flavored olive oil.



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Potato – Leek Pizza

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| 3 tablespoon olive oil, divided | 2 large leeks, white parts thinly sliced |
| 4 large garlic cloves, finely grated | Salt and pepper |
| 8 ounces mozzarella, shredded | Fresh thyme |
| 8 ounces gruyere cheese, shredded | Italian herb olive oil |
| 2 large Yukon Gold potatoes, unpeeled and thinly sliced | Pizza dough |

Preheat oven to 425°F. Lightly oil a 15-inch pizza pan with 1 tablespoon olive oil.

Roll out the dough to fit the pizza pan (this will be a thin crust). Mix the remaining 2 tablespoons of olive oil with the grated garlic. Brush over the dough.

Mix the shredded mozzarella and gruyere cheese together in a bowl. Sprinkle about one half of the cheese over the dough. Arrange the sliced potatoes over the cheese. Arrange the leeks over the potatoes. Season with salt and pepper.

Bake until potatoes are tender and the crust is golden, about 10 to 12 minutes. Remove the pizza from the oven and sprinkle with the remaining cheese and the fresh thyme. Bake until cheese is melted, 3 more minutes. Serve with a drizzle of the Italian herb olive oil.

Butternut Squash and Ricotta Pizza

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| 4 cups butternut squash, peeled and cubed | 4 ounces ricotta cheese |
| Olive oil | ¼ teaspoon red pepper flakes |
| Salt | 8 ounces Parmesan cheese, grated |
| 4 tablespoons basil pesto | Pizza dough |
| 1 medium onion, thinly sliced | |

Preheat to 425°F.

In a large bowl, toss squash cubes with 1 tablespoon olive oil and 1 teaspoon salt. Place in a single layer on a baking sheet. Roast for 15 minutes or until a fork easily pierces the squash.

Lightly oil a 15-inch pizza pan with 1 tablespoon olive oil. Roll out the dough to fit the pizza pan. Brush the basil pesto over the dough. Arrange the roasted squash and onion slices over the dough. Mix the ricotta and red pepper flakes together; carefully spoon over the squash.

Bake for 12 minutes or until the crust is golden. Sprinkle with the Parmesan and bake for 3 more minutes. Serve with a drizzle of olive oil.

Four Onion Pizza Topping

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| 6 garlic cloves, finely grated | 4 green onions, sliced on the diagonal in 3-inch lengths |
| ¼ cup olive oil | 12 ounces fontina cheese, coarsely shredded |
| 1 teaspoon salt | 3 tablespoons fresh chives, chopped |
| ¾ teaspoon pepper | Pizza dough |
| 4 leeks, thinly sliced | |

Prepare pizza dough in a 15-inch pizza pan. Bake crust for 10 minutes.

Sauté leeks in olive oil until tender. Add in garlic, salt the pepper; stir to coat the leeks. Spread ½ of the cheese on the baked pizza crust. Carefully spread the leek mixture over the cheese. Sprinkle with remaining cheese, green onions and chives. Bake 3 more minutes.

