



Homemade Pizza Party!

INGREDIENTS

Pizza Dough (see below)

¼ cup Cornmeal

Optional Toppings:

Sauces:

Tomato Sauce

Pesto

Extra Virgin Olive Oil

Cheese:

Mozzarella Cheese, shredded

Feta Cheese, crumbled

Parmesan Cheese, freshly grated

Toppings:

Pine Street Market Italian Sausage, Bulk, cooked, crumbled, and cooled

Pine Street Market Speck, Coppa, Lonza, or Bresaola

Garlic Cloves, sliced thin or roasted whole

Banana Peppers, Kalamata Olives

Finishing Toppings:

Basil Leaves, roughly torn

Cracked Black Pepper

Finishing Salt

PREPARATION

- Preheat grill or oven to 475°F. Place your pizza stone or sheet pan in the middle of the grill or oven to heat for 30 minutes.
- To make the pizza: place one piece of dough on a heavily floured surface, use your fingers and the palm of your hand to stretch the dough to roughly 12-inches in diameter. The goal is to make an even, thin circle of dough with a raised edge, but you can go rustic or free-form jazz on the shape – just make sure it's fairly even for cooking!
- Dust a large wooden cutting board, pizza peel, or back of a sheet pan with cornmeal. Place the shaped pizza dough in the middle and gently move it back and forth to make sure it does not stick.

- Top the pizza with a thin layer of sauce (about 2 tbsp), sprinkle lightly with cheese, add an even, small amount of meats or vegetable toppings, and another sprinkling of cheese. Try to avoid overloading the pizza.
- Gently shake to pizza onto the pizza stone or pan on the grill or in the oven. Check the pizza every 2 minutes, gently lifting the crust to check browning on the bottom and checking the top for browning of the crust and cheese.
- Remove the pizza from the grill or oven, allow to rest for 5 minutes, top with finishing toppings, slice and enjoy!



Pizza Dough

Makes Two 12-inch Pizzas

INGREDIENTS

5 ½ oz. 00 flour (1 cup plus 1 tablespoon)

5 ½ oz. all-purpose flour (1 cup plus 1 tablespoon and 2 teaspoons)

1 tsp Kosher Salt

7 oz. Water, Lukewarm

¾ tsp active dry yeast

1 tsp extra-virgin olive oil

PREPARATION

- In a large mixing bowl combine flour and salt, briefly whisk to evenly combine.
- In a small bowl, stir together water, yeast, and olive oil, rest for 2 minutes to allow the yeast to bloom.
- Slowly incorporate the water mixture into the flour. Knead for 3 minutes, cover the bowl with a towel, and allow to rest for 15 minutes.
- Knead the rested dough for 3 minutes, cut into 2 equal pieces, shaping each piece into a ball. Place onto a heavily floured surface, allow the dough to rest for 3-4 hours at room temperature or up to 24 hours refrigerated (if refrigerating the dough allow the dough to sit for 45 minutes at room temperature before using).
- NOTE: If you have a stand mixer with the dough hook, all kneading steps can be done in the stand mixer instead of by hand.