

**Recipe Packet: Pizza Party!**

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**Pizza Dough**

Makes 2 balls of dough

5 cups all-purpose flour  
1 envelope active dry yeast (1/4 ounce)  
1 teaspoon sugar  
2 cups water  
1 tablespoon kosher or sea salt  
3 tablespoons extra virgin olive oil

In a mixing bowl fitted with a dough hook, place flour, yeast, salt and sugar. While mixer is running, gradually add water and knead on low speed until dough is firm and smooth, about 10 minutes.

Turn machine off. Add salt. Pour oil down inside of bowl. Turn on low once more for 2 minutes to coat inside of bowl and all surfaces of dough with the oil. Cover bowl with plastic wrap. Let dough rise in warm spot until doubled in bulk, about 2 hours, or overnight in the fridge.

Punch dough down and cut in half. Form each piece into a ball and wrap with plastic wrap. Dough can be frozen in airtight freezer bags for up to 2 weeks.

Stretch out dough and make a pizza according to your favorite pizza toppings.

Bake in a preheated 500°F oven on top of a pizza stone set directly on the bottom rack of the oven (as close to the heating element as possible).

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**Pizza Combinations**

	Dough	Semolina Flour	Toppings
Potato-rosemary and black olive pizza	1 ball	2 tablespoons	<ul style="list-style-type: none"> <li>• 2 tablespoons Extra Virgin Olive Oil</li> <li>• 3 Yukon Gold Potatoes, thinly sliced</li> <li>• 2 tablespoons fresh rosemary leaves (about 3 sprigs)</li> <li>• ¼ cup olives, pitted and halved</li> <li>• Kosher salt and black pepper</li> <li>• ½ cup shredded mozzarella cheese</li> </ul>
Asparagus, pine nut and preserved lemon pizza	1 ball	2 tablespoons	<ul style="list-style-type: none"> <li>• 2 tablespoons extra virgin olive oil</li> <li>• ½ bunch asparagus, thinly sliced on the bias</li> <li>• 1 preserved lemon, flesh removed, julienned</li> <li>• 3 tablespoons pine nuts</li> <li>• Kosher salt and black pepper</li> <li>• ½ cup shredded Quattro Fromaggio</li> </ul>
Prosciutto, fig and caramelized onion pizza	1 ball	2 tablespoons	<ul style="list-style-type: none"> <li>• 2 tablespoons extra virgin olive oil</li> <li>• ½ cup caramelized onion (about 2)</li> <li>• 4-6 strips prosciutto</li> <li>• 3-4 sliced fresh figs</li> <li>• Kosher salt and black pepper</li> <li>• ½ cup shredded mozzarella cheese</li> <li>• 1 handful arugula leaves</li> </ul>

**Pizza Pointers for Success:**

- Preheat the oven to 500°F
- Whenever possible, use a pizza stone.
- Whenever possible, use a pizza peel to slide the pizza onto the baking stone.
- Always spread an even layer of semolina flour on the peel to keep the dough from sticking.

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**Preserved Lemons**

Makes one jar

4 Meyer lemons  
1 cup kosher salt  
6 black peppercorns  
1 cinnamon stick  
1 bay leaf

Use an 8-ounce canning jar – sterilize both the jar and the lids.

Scrub and wash the lemons thoroughly. Cut the tops and bottoms off each lemon. Slice off the lemon peels, leaving the lemon flesh behind. Cut the lemon flesh in half.

Coat each piece of lemon peel in kosher salt. Pack the jar with the salted lemon peels, peppercorns, cinnamon stick and bay leaf.

Juice the lemons and pour into the jar to cover the peels. Seal the jar tightly and keep in the fridge for 4-6 weeks, or until the lemon peels become translucent.

**Caramelized Onions**

Makes 1 cup

2 large yellow onions  
¼ teaspoon kosher salt  
2 tablespoons vegetable oil  
¼ cup water  
2 tablespoons balsamic vinegar

Prepare the onions by slicing them lyonnaise style. Heat a large nonstick skillet over medium-high heat. Add the oil and swirl to coat the pan. Add the onions and salt, stirring and sautéing until the onions begin to turn translucent, about 9 -10 minutes.

Lower the heat to low and keep the onions in an even layer. Stir and redistribute occasionally, while the onions slowly caramelize. As they cook, their sugars will begin to concentrate and caramelize. If the onions begin to stick to the pan, drizzle in water, a tablespoon at a time to deglaze. When the onions are soft and dark brown, drizzle with balsamic vinegar and cook until the vinegar evaporates, leaving behind a dark glaze. Remove from the heat to cool.