

Show 5: **GOURMET PIZZA**

Basic Pizza Dough

1 tbs. active dry yeast
¾ cup and 2T lukewarm water
2 ¾ cups all-purpose flour
½ cup flour for working
1 tbs. salt
1 tbs. extra-virgin olive oil

In a small bowl dissolve the yeast in the water and let stand slightly foamy on top, about 10 minutes. In a large bowl, stir together the 2 ¾ cups flour and the salt and form into a mound. Make a well in the center and add the yeast mixture to the well. Using a fork and stirring in a circular motion, gradually pull the flour into the yeast mixture. Continue stirring until dough forms.

Lightly flour a work surface with some of the flour and transfer the dough to it. Using the heel of your hand knead the dough until it is smooth and elastic, about 10 minutes. Form the dough into a ball. Brush a large bowl with the oil and place the dough in it. Cover with plastic wrap and let rise at room temperature until double. 1 – 2 hours. Turn the dough out onto a surface dusted with the remaining flour. Punch the dough down and using your hand, begin to press it out gently into the desired shape. Then place one hand in the center of the dough and with the other hand, pull, lift and stretch the dough, gradually working your way all around the edge, until it is the desired thickness – about ½ inch for a softer crust and ¾ inch for crusty pizza crust. Flip over from time to time as you work with it or use a rolling pin. Transfer the dough to baker's peel or baking sheet, cover with a cotton towel and let rise again until almost double, about 20 minutes. Top and bake as directed in the individual recipes.

½ cup butter - browned
3 tbs. Brown sugar
2 tbs. Soy sauce
2 tbs. vinegar
1 clove of garlic

Virgin olive oil, Roma tomato, cooked chicken breast, crumbled bleu cheese, fresh rosemary

Layer with:

Sliced Roma tomato

Sliced cooked chicken breast

To prepare frozen breasts – put them in 10x13 pan, cover with chicken and then cover with foil and bake 45 minutes.

Bleu Cheese and Glazed Onion Pizza

5lbs. Onions, sliced thin
½ cup butter - browned
3 tbs. Brown sugar
2 tbs. Soy sauce
2 tbs. vinegar
1 clove of garlic

Virgin olive oil, Roma tomato, cooked chicken breast, crumbled bleu cheese, fresh rosemary

Layer with:

Sliced Roma tomato

Sliced cooked chicken breast

To prepare frozen breasts – put them in 10x13 pan, cover with chicken and then cover with foil and bake 45 minutes.

Glazed onion

Crumbled blue cheese

Fresh Rosemary

Bake at 450 degrees for 10 minutes and reduce heat to 400 and bake for 10 minutes.

Note: You need to reduce the onions and butter and then add the remaining ingredients.

Sausage and Apple Pizza

Servings: 1

1 basic pizza dough
2 tbs. extra virgin olive oil
10 ounces sweet Italian sausages, cut in slices
2 tbs. Butter
4 Golden delicious apples, diced
2 tbs. Coarse Grain French mustard

Preheat oven to 450 degrees.

In a frying pan, over medium heat, warm 1 tablespoon of oil. Add the sausage and fry, stirring occasionally until it begins

to turn golden, about 3 minutes. Set aside. In another frying pan, melt the butter over medium heat. Add the apples and cook, stirring constantly, until translucent, about 10 minutes. Shape the pizza dough and brush with the mustard. Cover with the apples and sausage. Transfer the pizza to the oven and bake for 10 minutes. Reduce the oven to 400 degrees. And bake until the crust is golden. Drizzle the remaining oil over the top. Note: You can use smoked ham also.

Curried Vegetable Pizza

Servings: 1

1 pizza dough
1/3 cup raisins
4 tbs. virgin olive oil
1 onion, thinly sliced
1 eggplant, cut into ½ inch cubes
2 green chili peppers
3 fresh Roma tomatoes, peeled and chopped
1 potato, peeled and cut into ½ cubes
1 Golden delicious apples, peeled, diced
1 tbs. curry powder
6 tbs. pine nuts

Preheat oven to 450 degrees. Soak raisins in water to cover for 30 minutes. In a frying pan over medium heat, warm the oil. Add the onion and fry until lightly golden, about 5 minutes. Add the eggplant, chilies, tomatoes, potato, apple and curry powder and stir well. Cover partially and cook over low heat until very tender, about 30 minutes. Drain raisins and add them to the frying pan along with the pine nuts. Cook, stirring occasionally for another 2 minutes. Shape the pizza dough and cover with curried vegetables. Transfer the pizza to the oven and bake for 10 minutes. Reduce the oven temperature to 400 degrees and bake until the crust is golden, about 10 minutes. Note: Experiment with other vegetable combination by using zucchini, broccoli, cauliflower and bell peppers.