

GOURMET PIZZA

Pizza Dough
5 cups unbleached, all
purpose flour
2 1/4 cups warm (80
degree) water
1/4 cup Chilean Koroneiki

1 tablespoon kosher salt
1 tablespoon granulated
sugar
2 1/4 teaspoons active dry
yeast
Makes 6 medium sized
pizzas

Toppings to consider:
Pesto, pizza sauce,
mozzarella, olive oil,
Parmesan, thin sliced
potatoes, baby greens,
arugula, peppers, olives,
eggs, smoked salmon,
squash, grilled chicken,
shrimp and on, and on.



Pizza pictured above is made with a garam masala
curried tomato cream sauce, thinly sliced purple
potatoes drizzled with Extra Virgin Olive Oil and dusted
with cumin, baby beet greens, and farm fresh eggs.

Directions

Mix the granulated sugar in to 1/4 cup warm water and
add the yeast. Allow to sit and "bloom" for five minutes.
In a large mixing bowl, or in the bowl of your stand
mixer, or in your bread machine, add the flour. Mix the
yeast mixture in to the remaining two cups of warm
water along with the salt and olive oil. Add this to the
flour in the bowl and slowly begin to mix it until it's fully
incorporated and smooth but slightly our flour. This
slightly wet dough helps to create a beautiful cracker
crisp crust if rolled very thin. If left thick, it will make a
chewier crust. Cover the dough and allow to rise until
doubled for approximately 1 1/2 hours in a warm
location.

It using a pizza stone or steel, place your stone or steel into your grill and preheat
to its highest possible temp. for at least 20 minutes. Divide the dough in to six
portions. Keep the portions of dough not being rolled covered so that they don't
dry out. Roll out each portion to desired thickness. If you do not want to use
cornmeal, you can roll out your pizza dough on to small sheets of parchment
paper. The pizza and parchment will go directly on to your hot pizza stone for a
minute, and then the parchment should be removed after a minute or so, when the
pizza dough is par-cooked which will allow it to slip off the paper easily, and
directly on to the hot stone without sticking. You can also use cornmeal to help the
pizza off the peel and on to the grill or stone. If grilling your pizza directly on the
grill without a stone, reduce the grill heat to medium and use corn meal to help
slide the of your peel and directly on to a medium grill. Keep a close eye on the
pizza as it will cook quickly whether set directly on the grill or a blazing hot pizza
stone. Make one or two pizzas at a time rolling the dough out as necessary while
keeping the rest of the dough covered.