

# The Dominion

December 2010

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# *in good taste*

Featuring Piatti Ristorante & Bar  
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## MARGARITA PIZZA

### **Pizza Dough**

2 1/2 Cups Warm Water  
1/2 Tbs. Dry Yeast  
2 lbs. Pizza Flour  
2/3 Tbs. Kosher Salt

Whisk the water with the yeast and let sit for 5 minutes. Add the water-yeast mixture to your mixer. Set up the mixer with the dough hook and slowly add the flour while on speed one. Add the salt in the last addition of the flour. Mix for 5 minutes, pause then mix for 3 more minutes for a total mix time of 8 minutes. Divide into 10 balls. Place on sheet pans lined with parchment paper and olive oil, flip over so that the ball is completely coated in olive oil. Wrap with plastic wrap. Dough is best prepared after 2-3 days of proofing.

*Yields: dough for 10 pizzas*

### **Chef Notes:**

*The best Italian pizza flour comes from Molino Caputo, has 11.5%-12.5% high quality gluten, and is selected and milled to make perfect Pizza Napoletana.*

*To get a good pizza dough using domestic flour, try a blend of high quality bread flour, with 14%-15% gluten, and all-purpose flour.*

### **Basic Pizza Sauce**

102 oz. Dinapoli Whole Peeled Tomatoes  
1/4 Cup Reserved Tomato Juice  
1/4 Cup Extra Virgin Olive Oil  
1/2 Tbs. Kosher salt

Drain the tomatoes and reserve the juice. Place the tomatoes in a food mill fitted with medium holes #3. Process the tomatoes and place in a bowl. Add a little of the juice, olive oil and salt.

### **Toppings**

1 Cup Fresh Basil Leaves  
2 lbs. Fresh Mozzarella  
3-5 Large Tomatoes

### **Assembling Pizza**

Place a pizza stone in the oven. Preheat the oven to 500 degrees F, allowing the stone to get hot. Roll out the pizza dough on a floured surface into approximately an 8 to 10-inch round and 1/4-inch thick. Ladle the sauce onto the dough and spread it over top, leaving about a 1-inch border around the edge. Top with tomatoes, oregano, some basil leaves and fresh mozzarella rounds.

Carefully remove the pizza stone from the oven, and dust with the cornmeal. Place the pizza on top of the stone and place in the oven. Bake until crust is golden and the cheese has melted, about 10 minutes. Cut into wedges and serve immediately.



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