

Pizza Dough

Impasto per Pizza



Preparation: 30 mins

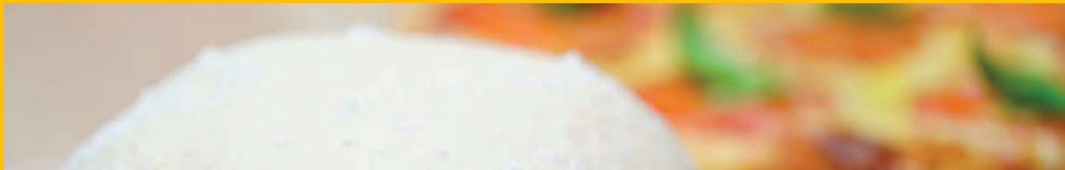
Cooking: 10 mins

Serving Size: 1 pizza



Ingredients

- ✓ 70 g (5/8 cup) of 00 or all-purpose flour
- ✓ 30 g (1/4 cup) of durum wheat flour
- ✓ 55 ml (1/4 cup) of room temperature water
- ✓ 1 tbsp of extra virgin olive oil
- ✓ 1 g (1/3 tsp) of fresh yeast
- ✓ A pinch of salt
- ✓ A pinch of sugar



Preparation

1. Pour the water, yeast, and sugar into a small bowl and stir with your fingers to activate the yeast.
2. Use a large bowl to mix the all-purpose flour and wheat flour. Make it into a mound and dig a small well at its center. Pour the activated yeast and olive oil into the well. Stir with two fingers to form a dough.

*The mixture should feel moist and springy. If it feels sticky, add a tbsp of flour.
3. Work the salt into the doughy mixture.
4. Sprinkle flour onto your workspace and place your dough on top. Knead the dough down by using the heel of one palm to push the dough forward and your other hand to fold it back onto itself. Twist the dough clockwise and repeat until it is soft and silky (roughly 5 min).
5. Rub olive oil on the base of a large bowl and place the dough inside, then cover with cling wrap or a damp cloth. Leave it overnight for it to double in size.
6. a) If you are using a baking pan, oil it and spread the dough over the base of the pan with your fingers.
b) If you are using a pizza stone, flour it and shape the dough to roughly the same size of the stone.

**If you are using pizza sauce, spread it over the dough and pre-bake for roughly 6 minutes.*
7. Add your toppings.
8. Set your oven between 250°C (480°F) and 350°C (660°F) and bake until the edges are crispy and the bottom is golden brown.

we asked Chef Filippo if he had any tips for the perfect pizza base.
He said they were on a knead to know basis.

Tomato sauce for Pizza

Salsa di pomodoro per Pizza

Preparation: 10 mins

Serving Size: 1 Pizza



Ingredients

- ✓ 400 g (14 oz) peeled plum tomatoes
- ✓ Several leaves of fresh basil
- ✓ 1 tsp of dried oregano
- ✓ 1 tbsp of extra virgin olive oil
- ✓ 1 tsp of salt



Preparation

1. Remove the basil leaves from the stem.
2. Place all ingredients into a bowl. Blend with a hand blender until a glossy sauce forms, speckled with the green herbs.
3. Add salt according to taste, though it may not be necessary depending on your pizza toppings (as many are salty).

We thanked Chef Max for checking over our pizza recipes.
He said it was the yeast he could do.

Chocolate Gelato

Gelato al Cioccolato

Preparation: 20 mins

Serves: 4 people



Ingredients

- ✓ 400 ml (1 2/3 cup) of fresh cream
- ✓ 4 egg yolks
- ✓ 4 tbsp of sugar
- ✓ 40 g (1/2 cup) of unsweetened cocoa powder



Preparation

1. Add the cocoa powder and water to a saucepan. Place over a low heat until the two have combined to create a smooth paste. Leave to cool.
2. Blend the egg yolks and sugar with an electric whisk until the sugar granules have dissolved and the mixture has turned a pale yellow.
3. Whip the cream.
4. Fold the chocolate paste into the egg yolk and sugar mixture.
5. Gently fold the whipped cream into the chocolate egg yolk mixture.
6. Place the mixture in a tray and put in the freezer. Leave for at least 4 hours (or until frozen).

Official figures show gelato as the number 4 reason people move to Italy. The others are pizza, pasta, and a cultural disregard for statistics.

Pistachio Gelato

Gelato al Pistacchio

Preparation: 20 mins

Serves: 4 people



Ingredients

- ✓ 400 ml (1 2/3 cup) of fresh cream
- ✓ 4 egg yolks
- ✓ 4 tbsp of granulated sugar
- ✓ 90 g (3/5 cup) of crushed pistachios



Preparation

1. Blend the pistachios using an electric blender until they become fine crumbs. Add a spoonful of cream and blend again until you have a paste.
2. Whisk together the egg yolks and sugar in a bowl until the sugar granules have dissolved and the mixture has turned a pale yellow.
3. Fold in the crushed pistachios.
4. Whip the cream.
5. Gently fold the whipped cream into the pistachio egg yolk mixture.
6. Place the mixture in a tray, sprinkle with some more pistachios, and put it in the freezer for at least 4 hours (or until frozen).

People go nuts for this one.

Chocolate Chip Gelato

Gelato Stracciatella

Preparation: 20 mins

Serves: 4 people



Ingredients

- ✓ 400 ml (1 2/3 cup) of fresh cream
- ✓ 4 egg yolks
- ✓ 4 tbsp of granulated sugar
- ✓ 100 g (5/8 cup) of chopped dark chocolate



Preparation

1. Blend the egg yolks and sugar with an electric whisk until the sugar is completely dissolved and the mixture has turned a pale yellow.
2. With a spatula, fold the chopped chocolate into the egg yolk mixture.
3. Whip the cream.
4. Gently fold the whipped cream into the chocolate egg yolk mixture.
5. Place the mixture in a tray and put in the freezer. Leave for at least 4 hours (or until frozen).

Did you know gelato was invented in Florence in the 16th century?
its creator was Bernardo Buontalenti: a culinary pioneer,
architect, horticulturist, party-planner, and all-around great guy to have around.
