

Pizza

Although the derivation of the word "Pizza" is uncertain— some speculate it comes from *pinza*, Italian for "kneading board," or the Latin *pin-sere*. meaning to beat or pound— this delicious snack is certainly a relative of the flat breads of the Middle East. A Neapolitan peasant repast dating back to the days when flat rounds of dough were rubbed with olive oil, herbs, and garlic and baked in the village brick oven, pizza took on a topping of tomatoes and buffalo mozzarella by the late 19th century. Italian immigrants brought the recipe for this traditional food with them to the New World, and as early as 1905 pizzcrias were operating in East Coast cities. Establishments in both New York and New Haven, Conn. are credited with producing America's first pizza, but no matter: The nation's taste for pizza clearly dates to the '40s, when GI's returned from Italy with the memory of large crusty slices dripping with melted mozzarella and sprinkled with basil and oregano. By the 1950s, pizza was one of America's favorite "quick" foods.

Pizzeria-style pizza is difficult to reproduce at home. since special flours and extreme hot brick ovens are used by commercial establishments. After many tests, we feel we have produced the best possible pizza that can be made at home. With an international selection of toppings, fillings, and forms, our savory pizzas will bring (the aromas and flavors of freshly baked pizzeria "pies" to your kitchen.

BASIC PIZZA DOUGH

Chewy and flavorful, this basic dough makes *one* of the best homemade crusts we've ever tasted. To produce a better one, you will have to invest in commercial pizza flour and a brick oven for your kitchen. Try one of our variations for a different taste and texture.

MAKES ONE 14-INCH OR TWO 9-INCH ROUND PIZZAS

2 to 2 ½ cups unsifted all-purpose flour

1 package rapid-rising dry yeast

½ teaspoon salt

2/3 cup very warm water (120° to 130°F)

1 tablespoon olive oil

1 tablespoon honey

1. In large bowl, combine 2 cups flour, the yeast, and salt. In 1-cup measuring cup, combine water, oil, and honey; stir into flour mixture until soft dough forms.

2. Turn dough out onto floured surface. Knead dough, adding some of remaining flour if necessary, until dough is very elastic—10 to 15 minutes (dough should be soft, do not add too much flour).

3. Wash, dry, and lightly oil mixing bowl. Place dough in oiled bowl, turning to bring oiled side up. Cover with clean cloth; let dough rise in warm place, away from drafts, until double in size—30 to 45 minutes. Shape and bake following specific pizza recipes.

DOUGH VARIATIONS:

Whole Wheat: Prepare dough as above but reduce all-purpose flour to 1 cup and add ½ cup whole-wheat flour.

Cornmeal: Prepare dough as above but reduce all-purpose flour to 1 ½ cups and add ½ cup cornmeal.

Parmesan: Prepare dough as above but add ¼ cup grated Parmesan cheese. **Semolina:** Prepare dough as above but reduce flour to 1 ½ cups and add ½ cup semolina flour to the dough. **Using Active Dry Yeast:** Replace 1 package rapid-rising dry yeast with 1 package active dry yeast. In large bowl, sprinkle yeast over warm water (110° to 115°F) and let sit 5 minutes. Add remaining ingredients, knead, and set aside as above. Rising time should change from 30 minutes to 50 to 60 minutes or until double in size. **Overnight:** Prepare dough as above, but do not allow to rise. Loosely wrap and refrigerate dough immediately. Next day, unwrap dough and cover with clean cloth. Let warm to room temperature and

shape following recipe directions. This method is best using active dry yeast rather than the rapid-rising variety.

CREEK-STYLE PIZZA

We have combined the traditional Greek *spanakopeta* filling with our basic crust to make this enticing spinach pizza.

MAKES ONE 10-INCH PIZZA	1. Prepare Basic Pizza Dough. Set aside to rise.
Basic Pizza Dough	2. Meanwhile, prepare spinach filling: In small skillet, heat oil. Add onion and garlic; saute 1 minute. Transfer onion mixture to large bowl; stir in spinach, feta, bread crumbs, dill, mint, anchovy paste, if desired, and pepper. 3. Heat oven to 450°F. Lightly dust large baking sheet with cornmeal. On baking sheet, shape two-thirds of pizza dough into 10-inch round with 1/2-inch edge to make border. Fill pizza round with spinach mixture inside border. Top with chopped olives. 4. Divide remaining one-third dough into 6 pieces. With rolling pin, roll out each piece to a 10- by 1/4-inch strip. Twist strips and place 3 strips spaced in one direction across top of spinach mixture in pizza round. Place remaining 3 twisted strips in opposite direction to form lattice effect; press ends of all strips firmly into pizza-round border to seal. Brush dough strips and border with water; sprinkle with sesame seeds. 5. Bake pizza on lower oven rack 10 to 12 minutes or until crust is lightly browned. Serve immediately.
1 teaspoon olive oil	
1 small onion, finely chopped	
2 cloves garlic, finely chopped	
1 10-ounce package frozen chopped spinach, thawed and drained	
4 ounces feta cheese, crumbled	
1/36 cup packaged unseasoned bread crumbs	
1 large egg	
2 teaspoons chopped fresh dill	
1 teaspoon chopped fresh mint leaves	
1/2 teaspoon anchovy paste (optional)	
1/4 teaspoon ground black pepper	
1 tablespoon cornmeal	
4 Greek olives, pitted and coarsely chopped	
1/2 teaspoon sesame seeds	

VEGETABLE PIZZA

A rainbow of vegetables tops a crunchy whole-wheat crust in this savory pizza.

MAKES ONE 14-INCH PIZZA	1. Prepare Whole-Wheat variation of Basic Pizza Dough.
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4 tablespoons olive oil	<p>round. Press edge between thumb and forefinger to form a scallop-shaped border.</p> <p>3. In food processor, with chopping blade, process 1/2 cup roasted red peppers, 1 tablespoon olive oil, the white wine, 1/4 teaspoon salt, and 1/4 teaspoon black pepper until smooth. Spread pepper mixture over whole-wheat round inside border.</p> <p>4. In large skillet, heat 1 tablespoon olive oil. Add onion and garlic; sauté 3 minutes or until eggplant is slightly tender and lightly browned.</p> <p>5. Heat oven to 450°F. Press zucchini into sieve to remove excess liquid. Place zucchini in medium-size bowl and toss with 1 tablespoon oil; spread over pepper mixture in same medium-size bowl. Combine eggplant mixture, yellow squash, tomato, remaining 1 tablespoon olive oil, the oregano, sage, and the remaining 1/4 teaspoon salt and 1/4 teaspoon pepper; spoon over zucchini. Sprinkle with shredded cheese.</p> <p>6. Bake pizza on lower oven rack 10 to 15 minutes until crust is lightly browned and cheese is melted. Sprinkle with chopped parsley, if desired. Serve immediately.</p>
1 tablespoon white wine	
1/2 teaspoon salt	
1/2 teaspoon ground black pepper	
1 small (1/2 pound) eggplant, cut crosswise into 1/2-inch-thick slices and each slice quartered	
2 cloves garlic, thinly sliced	
1 small zucchini, coarsely grated	
1 small yellow squash, cut crosswise into 1/4-inch-thick slices	
1 large tomato, cut into chunks	
1 teaspoon dried oregano leaves	
1/2 teaspoon dried sage leaves, crumbled	
1/4 pound mozzarella cheese, shredded	
Chopped fresh parsley leaves (optional)	

PROSCIUTTO, TOMATO, AND CHEESE PIZZA

This elegant pizza was inspired by one served at the Sfuzzi restaurant chain. Each spring, Southern chefs from all across the country get together to develop the menus they will feature for the Southern Living Stars like this prosciutto, tomato, and cheese pizza are the result.

MAKE'S ONE 14-INCH PIZZA	<p>1. Prepare Semolina variation of Basic Pizza Dough. Set aside to rise.</p> <p>2. To prepare tomato sauce, in large skillet, heat olive oil. Add garlic and cook about 5 minutes or until lightly browned; remove and discard garlic. In same skillet, add crushed red pepper and cook 1 minute. Stir in tomato sauce, salt, and black pepper. Cook, stirring occasionally, 7 minutes or until tomatoes soften and sauce thickens: set tomato sauce aside.</p> <p>3. Heat oven to 450°F. Lightly dust large baking sheet with cornmeal. On baking sheet, shape semolina dough into 14-inch round; roll edge to a very thin rounded border.</p> <p>4. Spread tomato sauce over semolina round, inside border. Top with smoked mozzarella. Bake pizza on lower oven rack 12 to 15 minutes or until crust is lightly browned and cheese is bubbly.</p>
Semolina variation of Basic Pizza Dough (recipe, page 134)	
1/4 cup olive oil	
2 cloves garlic	
1/2 teaspoon crushed red pepper	
1 1/2 pounds plum tomatoes, skinned, seeded, and coarsely chopped	
1/2 teaspoon salt	
1/2 teaspoon ground black pepper	
1 tablespoon cornmeal	
1/4 pound smoked mozzarella cheese, thinly sliced	
1/4 pound thinly sliced prosciutto	

torn into 2- by 1-inch pieces

**1/4 pound very thinly sliced prosciutto,
torn into 2- by 1-inch pieces**

1/2 cup fresh basil leaves

hot.