

Recipes

NATURALLY LEAVENED PIZZA DOUGH

Leaven

In medium bowl, combine:
50 grams mature starter
add 100 grams water and stir
add 100 grams pizza flour and stir
cover and let rise on counter for 12-14 hours

Dough

In mixer bowl, combine:
all your leaven
300 grams water
stir
add 500 grams pizza flour to mixing bowl of leaven and water
mix for 1 minute, using paddle (not hook) on "stir"
let rest for 5 minutes
add 12 grams salt
mix for 1 more minute on "stir"
turn dough onto lightly oiled surface
fold into smooth ball
let rest 5 min.
stretch and fold into tight ball
repeat two more times (3 total) at 5-min. intervals
place dough in lightly oiled container with room to rise, cover, and place in refrigerator
dough can be used from 6 hours to 4 days later



Making balls

3 hours prior to baking, pull dough from fridge
make 4-250 gram balls and put in lightly oiled containers with lids

GREG & JENNIFER'S CRUSHED GARDEN TOMATOES

INGREDIENTS

Garden tomatoes

Directions

Score bottom of each tomato with an X and boil in water until skin pulls away, about one minute. Transfer to a bowl of ice water and let cool.

Peel and quarter tomatoes, then pulse in a food processor until crushed. Tomatoes can be frozen up to 6 months.

If you don't have fresh and vibrant local tomatoes, I use Bianco DiNapoli organic whole tomatoes (biancodinapoli.com), crush them by hand, add a dash of salt, and am ready to go. In taste tests with local pizzaiolos, Bianco DiNapoli's are unanimously the best.

CHRIS BIANCO'S FARINATA

(makes two 10-inch farinata)

INGREDIENTS

200 g chickpea flour
560 ml cold water
2 tablespoons extra-virgin olive oil
2 tablespoons finely grated Parmigiano Reggiano
2 teaspoons fine sea salt
freshly ground black pepper
½ large red onion, thinly sliced; or 4 spring onions, thinly sliced
24 fresh sage leaves

DIRECTIONS

One hour before making the farinata, set a pizza stone on a rack in the upper third of the oven and preheat it to its highest setting. Meanwhile, whisk together the chickpea flour and cold water in a large

bowl until smooth. Let batter rest for 1 hour.

Add 2 tablespoons of the oil, the Parmigiano, salt, and 4 good turns of pepper, and whisk to combine.

When the oven is hot, place a 10-inch ovenproof crepe pan, round griddle pan, or cast-iron frying pan on the pizza stone and heat for 10 minutes.

Remove the pan from the oven and add enough olive oil to coat bottom and sides of pan, then add ½ of the onion and 12 sage leaves and return the pan to the oven for about 15 seconds. Working quickly, stir the batter and add half of it to the pan. The batter will sizzle and start to set almost immediately. Carefully return the pan to the pizza stone. If using an oven with a built-in broiler, bake the farinata for 10-15 minutes (until it begins to brown on top), then turn the oven setting to broil and cook for 1-3 minutes. If using an oven with a separate broiler, bake for 15 minutes, then transfer the pan to the broiler compartment, turn on the broiler, and cook for 1-2 minutes. The edges should be golden-brown and crisp and the top flecked with golden spots. Slide the farinata onto a cutting board.

Make second farinata in the same manner with the remaining batter and other ingredients, reheating the pan for 5 minutes and using a scant tablespoon of the remaining oil for each one.

Serve the farinata cut into wedges or strips, or torn apart however you want and finished with a drizzle of good olive oil and a grinding of black pepper. You can also top with pesto, tapenade, or mixture of crushed tomatoes, arugula, basil, garlic and extra-virgin olive oil.

Notes: I do this in the pizza oven outside and in my old O'Keefe & Merritt inside. It's something gluten-free that everyone loves.

PASSION FRUIT PANNA COTTA

Prep 15 mins. Cook 5 mins. Inactive 3 hours, 15 mins. Total 3 hours, 35 mins.
Yields 6 servings.

INGREDIENTS

For the panna cotta:

½ cup of fresh passion fruit juice
2.5 tsp. Knox plain gelatin (1 packet)
2 cups cream
1 cup whole milk
1 vanilla bean
zest from 1 lemon, preferably Meyer lemon
½ cup sugar
1 cup sheep's-milk yogurt
small bunch of fresh mint leaves

For the passion fruit juice and topping:

12 passion fruit

DIRECTIONS

For the passion fruit:

Cut tops off of passion fruit and scoop passion fruit into bowl. To get the most panna cotta per fruit, I try to make my top opening just large enough for a demitasse spoon.

Place wire mesh sieve over another bowl. Scoop half the passion fruit into sieve and push with large spoon to squeeze juice. You want to get ½ cup of juice.

Discard pressed seeds and pulp.

Save rest of passion fruit for garnish.

For the panna cotta:

Put half a cup of passion fruit juice in a small bowl and sprinkle with Knox plain gelatin. Allow to soften for 15 minutes.

Put cream, milk, vanilla (split bean, scrape seeds into mixture along with bean), lemon zest, and sugar in a heavy-bottomed sauce pan. Heat until mixture just starts to bubble at the edges of the pan. Do not allow to come to a full boil. Remove from heat, cover, and let steep for 15 minutes. After steeping, remove bean skin.

Whisk passion fruit and gelatin mixture together, and then into the warm milk and cream mixture to dissolve. If your cream mixture has become too cool, you may need to warm it briefly to dissolve the gelatin mixture; just take care not to let it boil, as that breaks down the gelatin's ability to firm up. Whisk in the yogurt and divide into cleaned passion fruit shells. Leave room at top for passion fruit topping. Pour extra panna cotta in ramekins.

Allow to cool to room temperature, then cover each passion fruit and ramekin with a sheet of plastic wrap. (I place fruits in empty egg carton to keep them upright.) Refrigerate for at least 3 hours or overnight.

For the garnish:

Top each panna cotta with fruit, including the seeds.

Add leaves of mint and serve.

