

MARGHERITA PIZZA



Ingredients

For Sauce

1 can	Whole Peeled Tomatoes
1 tbs	Extra Virgin Olive Oil
1 tbs	Unsalted Butter
2 each	Cloves Garlic minced (2 tsp)
1 tsp	Dried Oregano
Pinch	Red Pepper Flakes
To taste	Kosher Salt
1 each	Yellow Onion peeled and split in half
2 each	Sprigs Fresh Basil
1 tsp	Sugar

For the Pizza

1 pound	Pizza Dough at room temperature for 1 hour
2 tbs	All-purpose Flour, for dusting
2 tbs	Cornmeal
2 tbs	Extra Virgin Olive Oil, divided
1/4 cup	Fresh Basil Leaves sliced into ribbons if large, divided
8 ounces	Fresh Mozzarella Cheese, sliced
1/4 cup	Parmesan Cheese, grated

MARGHERITA PIZZA

Instructions

For Sauce

1. Process tomatoes and their juice through food mill, pulse in food processor until puréed, or purée with immersion blender. Purée should not be completely smooth, but should have no chunks larger than 1/16th of an inch. Set tomatoes aside.
2. Combine oil and butter in medium saucepan and heat over medium-low heat until butter is melted. Add garlic, oregano, pepper flakes, and large pinch of salt and cook, stirring frequently, until fragrant but not browned, about 3 minutes. Add tomatoes, onion halves, basil sprigs, and sugar. Bring to a simmer, reduce heat to lowest setting (bubbles should barely be breaking the surface), and cook, stirring occasionally, until reduced by half, about 1 hour. Discard onions and basil stems. Season to taste with salt. Allow to cool and store in covered container in the refrigerator for up to 2 weeks.

For Pizzas

1. Arrange a rack in the bottom third of the oven. Place a heavy rimmed baking sheet upside down on the rack, and heat the oven to 450°F.
2. Divide the pizza dough into two pieces. If the dough is sticky, dust with a little bit of all-purpose flour. Dust a 12-inch piece of parchment paper with cornmeal and place the dough on it. Use the heel of your hand to press the dough flat. Work from the middle out to shape it into a 10-inch round with your hands or a rolling pin. The dough will stick to the parchment; if it starts to shrink back, wait a few minutes to let it relax and continue shaping.
3. Brush the dough with 1 teaspoon of the olive oil, then spread 1/4 cup of the sauce into a thin layer onto dough, leaving a 1/2-inch border. Carefully remove the preheated baking sheet from the oven and use the parchment paper to slide the pizza onto the back of the baking sheet.
4. Bake for 4 minutes. Top the pizza with half of the mozzarella, leaving some space between the slices. Bake until the crust is golden brown and crisp and the cheese melts, 6 to 7 minutes more.
5. Remove the pizza from the oven. Immediately drizzle with 2 teaspoons of the olive oil. Scatter half of the basil on the pizza and sprinkle with half of the Parmesan. Cool for 2 minutes before slicing and serving.

RUSTIC CHICKEN BLANCO PIZZA



Ingredients

Sauce

2 tbs	Olive Oil
1tbs	Garlic, minced
¼ tsp	Dried Oregano
¼ tsp	Ground Black Pepper
¼ tsp	Salt
2 tbs	Flour
1 ½ cup	Half & Half

Pizza

1 pound	Pizza Dough
2 each	Chicken Breast, sliced (seasoned and pan fried)
1 each	Artichoke Hearts, canned
½ cup	Mushrooms, sliced
¼ cup	Red Onion, julienne
4 oz	Mozzarella Cheese, shredded
4 oz	Parmesan Cheese, shredded
1 tbs	Flour, for dusting
1 tbs	Corn Meal
1 tbs	Olive Oil

RUSTIC CHICKEN BLANCO PIZZA

Instructions

For Sauce

1. Heat oil in a skillet on medium-high heat.
2. Add the garlic and sauté for about 3 minutes.
3. Add the flour, oregano, pepper, and salt. Stir well.
4. Add the half, and the other half all at once, whisking constantly. Cook and stir until bubbly and thickened (usually about 3 minutes).

For Pizza

1. Preheat oven to 450 degrees.
2. Butterfly chicken breast (cut in half) and season with salt and pepper.
3. Preheat fry pan on medium heat.
4. Add olive oil to fry pan, let heat for 1 minute. Place chicken breast pieces in fry pan and sauté for 3 to 4 minutes per side, until cooked through (165 degrees internal temperature).
5. Remove chicken from pan and let cool. Once cooled, slice into strips.
6. Drizzle olive oil onto a rimmed baking sheet pan or a pizza pan, enough for a 10-inch pizza. Sprinkle corn meal over pan and then work pizza dough onto the pan. Drizzle additional olive oil on top of the pizza dough. Using back of spoon spread white sauce evenly over the crust, leaving an edge to the dough for the crust. Then top with sliced chicken, artichoke, sliced mushrooms, red onion, mozzarella cheese and finally with Parmesan cheese.
7. Place pizza into oven for 6 – 7 minutes, until crust is golden brown and crisp.
8. Remove from oven, set cool for 2 minutes, slice and serve.

LIMONCELLO SPRITZER



Ingredients

2 ounces chilled limoncello
8 ounces chilled prosecco
sparkling water
2 slices lemon
ice
fresh mint, for garnish

Instructions

1. Divide limoncello and prosecco between two glasses. Top up with as much sparkling water as you'd like. Give each glass a squeeze of fresh lime juice, stir, and add ice.