



PIZZA PARTY

THIN CRUST PIZZA DOUGH *(makes 4-6 individual pizzas)*

Recipe by KATHRYN JOEL

300 -450 ml warm water (approx. 110-115 F), as needed

60 ml olive oil

4 1/2 tsp active dry yeast

1 tbsp white sugar

1 1/2 tsp sea salt

500 g '00' Flour

- Preheat oven to 450°F.
- Stir the sugar into the warm water and sprinkle over the yeast, then mix.
- Leave for 5-10 minutes, until the yeast begins to activate – it will appear creamy when it's ready, then whisk to combine.
- Meanwhile mix the flour together with the salt in a large bowl.
- Add the water, yeast and olive oil to the flour, mixing with your hand adding more water as needed until you have a soft wet dough.
- Knead for 5 minutes or so until soft, smooth and elastic. It should still be a little tacky.
- Place the dough in a lightly oiled bowl and cover with plastic wrap. Leave to rise for one hour, preferably in a warm spot in your kitchen.
- Once the dough has doubled in size, knock the dough back then divide it into 4-6 individual portions.
- Using your hands or a rolling pin, roll out each portion into a circle. Place on a parchment paper-lined baking sheet, or a peel dusted with cornmeal (if you are baking on a pizza stone).
- Add sauce, toppings and cheese as desired.

- Bake in preheated oven for 5 to 10 minutes, depending on your oven, until the dough is golden on the bottom and the cheese is melted and bubbling.

TOMATO SAUCE *(makes 1 liter)*

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400 g can roma tomaotes, we use San Marzano DOP

2 cloves garlic, lightly smashed

3 sprigs fresh basil

olive oil

salt

- Drain the tomatoes, reserving their juices, and chop them coarsely.
- Heat a sauté pan, adding a generous amount of olive oil, to coat the base of your pan.
- Add the garlic and cook briefly, just until fragrant, before adding the basil and the tomatoes, and enough of the tomato juice to keep the sauce moist.
- Season the sauce with salt and bring up to a simmer.
- Cook for 20 minutes or so, then remove the basil and garlic and puree in your blender.
- Return to the pan and cook until thickened, seasoning to taste with salt.

PIZZA WITH ITALIAN SAUSAGE, BROCCOLI RABE & CHILLIES

Italian Sausage, homemade (recipe follows)

Broccoli rabe, separated into florets, or use broccoli

Fresh mozzarella, sliced

Chili flakes

Tomato sauce

Lemon juice

Salt

- Blanche the broccoli rabe in a large pot of rapidly boiling well salted water, for about 30 seconds, then refresh in ice water. Drain and dry well.
- Season the blanched broccoli rabe with lemon and salt
- Roll out a pizza ba then top with tomato sauce.
- Add slices of mozzarella, spreading them with space between slices, then top with sausage and broccoli rabe. Add some chillies (optional).
- Bake until the crust is crisp and the cheese is bubbling (see method above), then finish with a drizzle of olive oil if you wish.

HOMEMADE ITALIAN SAUSAGE

450 g (1 lb) fatty Pork Shoulder, coarsely ground

salt and pepper to taste

1.5 tsp fennel seeds, dry roasted and crushed

1.5 tsp coriander seeds, dry roasted and crushed

Chilli flakes, to taste

Salt and black pepper to taste

- Combine the sausage meat with the spices and seasonings, mixing well.
- Sauté, crumbled, in olive oil until caramelized.
- Drain.

EQUIPMENT

Cutting boards and knives

Digital weighing scale

Measuring cups and spoons

Pizza stone and peel (recommended)