



COOKING CLASSES
AT SUR LA TABLE

ARTISAN PIZZA WORKSHOP

WITH CHEF TAMICA B.

TIPS FOR USE AND CARE OF A PIZZA STONE

- Before its first use, wash the stone with water. Never use detergent.
- Place the stone in a cold oven and preheat the oven. Typically, pizza is baked at the maximum oven temperature, between 500°F to 550°F.
- Allow stone to heat for at least 30 minutes to an hour before using.
- Store the stone on the lowest rack of the oven, so it's always handy for baking pizza or bread.
- If baking breads with high-fat content, use parchment paper on the stone as the fat will stain the porous stone.
- Avoid spilling anything on the porous stone, as it readily stains.
- To remove bits of burned-on food from a cooled stone, rub it with a detergent-free dry scouring pad.

TIPS FOR USE OF A PIZZA STEEL

- Steel can be washed with water and mild detergent.
- Place the steel in a cold oven and preheat the oven. Typically, pizza is baked at the maximum oven temperature, between 500°F to 550°F.
- Allow steel to heat for at least 30 minutes before using.
- Use on the top rack of the oven, closer to the broiler.
- Store the steel on the lowest rack of the oven, so it's always handy for baking pizza or bread.

TIPS FOR USE AND CARE OF A PIZZA PEEL

- To prevent sticking, sprinkle the peel with flour, cornmeal or semolina before sliding it under the uncooked pizza crust or loaf of bread.
- Place the pizza-shaped dough on the peel and then add the toppings.
- Reach the peel into the oven and angle it downward. Shake it gently until the pizza slowly slides off the peel onto the stone.
- To retrieve the finished pizza, slide the peel under the crust and guide it onto the peel.
- Metal peels can be wiped clean with a damp cloth.
- Wooden peels should be kept dry or they will eventually warp, so wipe clean with a damp kitchen towel and dry thoroughly.

HOMEMADE PIZZA DOUGH

Yield: makes 1 pound; enough for 2 (12-inch) or 4 (8-inch) pizzas

This dough is a good starting point for your creations and can be stored in the refrigerator for 24 hours, or frozen up to a month. If you like a lot of toppings, roll the crust a bit thicker so it can support their weight and moisture. If you like a thin crust, keep your toppings spare and packed with flavor.

1/4 cup (2 ounces) warm water (110°F to 115°F)

2 1/4 teaspoons Saf-Instant yeast

3 1/4 cups (16 1/4 ounces) unbleached all-purpose flour or 00 "Italian style" flour

1 1/2 teaspoons sea salt

1 cup (8 ounces) water

3 tablespoons (1 1/2 ounces) extra-virgin olive oil, plus 1 tablespoon for brushing

1. Place the warm water in a small bowl and sprinkle with the yeast. Cover with plastic wrap and let stand for 5 minutes or until foamy. Stir to dissolve, if necessary.
2. In a stand mixer fitted with a dough hook, combine the flour and salt and mix briefly to combine. Turn the mixer on low speed, add the yeast mixture and mix to combine. Add the water and 3 tablespoons of olive oil and knead the dough until smooth and elastic, about 5 minutes. Alternatively, you can knead the dough by hand on a floured surface for about 10 minutes.
3. Shape the dough into a smooth ball, place it on a floured surface and cover with an inverted bowl, plastic wrap or a damp cloth. Let rise at room temperature for about 1 1/2 hours, or until doubled in bulk.
4. When the dough is ready, use a large knife or a bench scraper to divide it into 4 equal pieces. With lightly floured hands, press out any bubbles that might have formed in the dough and form each piece into a small smooth ball. Place about 4 inches apart on a lightly floured surface.

FRESH MOZZARELLA AND HEIRLOOM TOMATO PIZZA WITH BASIL PESTO

Yield: 2 (12-inch) or 4 (8-inch) pizzas

The basil pesto can be prepared ahead, covered, and refrigerated overnight or frozen for up to 1 month.

Basil pesto:

2 tablespoon pine nuts, toasted

2 bunches (about 4 cups) fresh basil leaves

2 garlic cloves, smashed

Zest of 1/2 lemon

1/2 cup freshly grated Parmigiano-Reggiano cheese

1/2 cup extra-virgin olive oil

Sea salt and freshly ground black pepper

Vegetable oil, for brushing grill grates

12 ounces fresh mozzarella cheese, torn into pieces

2 heirloom tomatoes, sliced crosswise into 1/8-inch thick rounds

1 recipe Homemade Pizza Dough (Recipe included)

Extra-virgin olive oil

1/4 cup thinly sliced fresh basil leaves, for garnish

1. Place a pizza stone in the lower third of the oven and preheat the oven to 500°F. Allow the pizza stone to preheat for at least 30 minutes.

2. *To prepare pesto:* To the bowl of a food processor fitted with a metal blade, add pine nuts, basil, garlic, lemon zest, and Parmesan. Pulse until finely chopped. With the motor running, drizzle in olive oil and puree until smooth. Taste and adjust seasoning with salt and pepper. Transfer to a small mixing bowl.

3. *To prepare pizza:* Once your stone is preheated, start rolling out your dough. Dust work surface with flour. Flatten one dough ball to a thickness of 1/2 inch, and roll to desired diameter. Transfer to a parchment paper-lined rimmed baking sheet, cover with another piece of parchment and proceed with remaining dough.

4. Dust a pizza peel with cornmeal or flour and place a dough round on the peel. Give the peel a little shake to make sure that the dough moves freely and is not sticking. Lightly coat dough with pesto, leaving 1/2 inch exposed around the edge. Top with mozzarella and sliced tomatoes and season with salt and pepper. Working quickly, open the oven and slide the pizza off the peel onto the pizza stone. Allow your pizza to cook until the crust is golden brown and crisp and the cheese is bubbling, 8 to 10 minutes.

5. Remove the pizza from the oven and place on a cutting board. Brush the exposed crust with olive oil. Let pizza rest for 1 to 2 minutes before you cut it. Repeat process with remaining dough and sauce.

6. *To serve:* Garnish pizza with basil and serve immediately.

GRILLED PEACH AND PROSCIUTTO PIZZA WITH AGED BALSAMIC VINEGAR

Yield: 2 (12-inch) or 4 (8-inch) pizzas

Nectarines or plums are excellent substitutes for peaches in this pizza.

Vegetable oil, for brushing grill grates and peaches
4 large, firm-ripe peaches, pitted, each cut into 8 slices
1 recipe Perfect Pizza Dough (recipe included)
5 thin slices prosciutto, torn into 1-inch pieces
3 tablespoons extra-virgin olive oil
1/4 cup aged balsamic vinegar
3 tablespoons chopped fresh basil, for garnish

1. Place a pizza stone in the lower third of the oven and preheat the oven to 500°F. Allow the pizza stone to preheat for at least 30 minutes.
2. *To grill peaches:* Preheat a gas grill or heat a large grill pan over high heat. Brush grill grates with a thin coating of vegetable oil using a silicone pastry brush. Brush peach slices with oil and place on grill; cook until grill marks develop, 1 to 2 minutes on each side. Remove peaches to a plate. Place prosciutto pieces on a separate plate and set next to the peaches and the rest of the ingredients.
3. Once your stone is preheated, start rolling out your dough. Dust work surface with flour. Flatten one dough ball to a thickness of 1/2 inch and roll to desired diameter. Transfer to a parchment paper-lined rimmed baking sheet, cover with another piece of parchment and proceed with remaining dough.
4. Dust a pizza peel with cornmeal or flour and place a dough round on the peel. Give the peel a little shake to make sure that the dough moves freely and is not sticking. Lightly coat each round with about 2 teaspoons olive oil; working quickly, open the oven and slide the pizza off the peel onto the pizza stone. Allow your crust to cook halfway through, about 5. Remove the crust from the oven and top with prosciutto pieces and grilled peaches. Transfer back into the oven and bake until the crust is golden brown and crisp, 3 to 4 more minutes.
5. Remove the pizza from the oven and place on a cutting board. Let pizza rest for 1 to 2 minutes before you cut it. Repeat process with remaining dough and toppings. Transfer pizzas to individual serving plates, drizzle with aged balsamic vinegar, and sprinkle with basil.

ARUGULA SALAD WITH GRILLED LEMON VINAIGRETTE AND PARMESAN

Yield: 4 servings

1 large lemon, cut crosswise into 1/4-inch-thick rounds, seeds removed

2 teaspoons vegetable oil

Sea salt and freshly ground black pepper

1 tablespoon fresh lemon juice

1 teaspoon Dijon mustard

1/4 cup extra-virgin olive oil

5 ounces baby arugula

1/4 cup freshly grated Parmesan cheese

1. *To grill lemons:* Preheat grill pan over medium-high heat. Brush lemon slices with vegetable oil and season lightly with salt and pepper. Add lemon slices to the grill pan and grill until marks develop, about 2 minutes per side. Transfer grilled lemons to a cutting board and coarsely chop.

2. *To prepare vinaigrette:* To a medium bowl, add lemon juice and mustard. Using a whisk, thoroughly combine, and then whisk in the olive oil until emulsified. Fold in chopped grilled lemons. Taste and adjust seasoning with salt and pepper. Set aside.

3. *To assemble salad:* Add arugula to a large bowl and toss with enough vinaigrette to coat lightly. Taste and adjust seasoning with salt and pepper.

4. *To serve:* Divide the salad between 4 salad bowls, garnish with Parmesan cheese, and serve immediately.