

# ***Here's a list of the pizzas we made at tonight's class along with dough recipes:***

## **Thin Crust pizza with mozzarella and aged Italian imported provolone**

- *2 ¼ Cups high gluten flour*
- *1 Tablespoon sugar*
- *1 teaspoon salt*
- *1/2 teaspoon active dry yeast*
- *1 Tablespoon Extra Virgin Olive Oil*
- *½ Cup warm water*

## **Cracker Crust pizza with chorizo, sun-dried tomatoes and monterey jack cheese**

- *3 ½ cups high gluten flour*
- *1 ¼ Cup warm water*
- *1 Tablespoon Canola Oil*
- *1 ½ teaspoons active dry yeast*
- *1 teaspoon sugar*
- *1 teaspoon salt*

## **Cornmeal crust pizza with mushrooms, red bell pepper and Chihuahua cheese**

- *3 Cups all-purpose flour*
- *½ Cup cornmeal plus extra for dusting*
- *1 teaspoon active dry yeast*
- *1 teaspoon salt*
- *1 tablespoon agave nectar*
- *1 ¼ cups water*

## **Herbed Crust pizza with pesto, spinach, imported French goat's milk feta and muenster**

- *2 Cups "00" caputo flour or all purpose flour*
- *½ cup semolina flour*
- *1 teaspoon salt*
- *1 teaspoon active dry yeast*
- *1 Tablespoon Italian seasoning*
- *2 Tablespoons extra virgin olive oil*
- *1 Cup water*

