

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

Thin Crust pizza with sun dried tomatoes, whole milk mozzarella and aged Italian 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*
- *3/4 Cup warm water*

Cracker Crust pizza with Spinach, imported goats milk feta and shredded fontina 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*

Sicilian style pizza with pepperoni, sweet pork Italian sausage and shredded monteray jack

- *3 Cups semolina flour*
- *1 ½ Cups warm water*
- *1 ¼ teaspoons active dry yeast*
- *1 teaspoon salt*
- *2 Tablespoons extra virgin olive oil*

Cornmeal Crust pizza with green bell pepper, black olives and shredded chihuahua cheese

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

