

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

Thin Crust pizza with part skim mozzarella and imported 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*
- *½ Cup warm water*

Cracker Crust pizza with diced red & green bell pepper and farmer 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, monteray jack and reggiano cheese.

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

Herbed Crust pizza with sliced roma tomatoes, chopped black olives and fontina cheese.

- *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*

