

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

Thin Crust pizza with shredded mozzarella and aged imported 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 white pizza with sun-dried tomatoes and shredded reggiano 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*

Beer Crust pizza with ground lamb, imported French goat's milk feta & shredded Fontina cheese

- *2 Cups Bread Flour*
- *½ teaspoon yeast*
- *1 teaspoon salt*
- *1 tablespoon sugar*
- *2 tablespoons canola oil*
- *¾ cup India Pale Ale*

Herbed Crust pizza with black olives, green & red bell peppers, monteray jack & white cheddar 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*

