

Pizza with Joanne Weir

May 2011

Menu:

Calzone Dough

Calzone with Sausage, Wilted Greens and Ricotta

Weir Dough for Pizza

Pizza with Gorgonzola and Tomatoes

Turkish Pizza with Red Hot Spiced Lamb & Tomatoes

Focaccia with Creamy Taleggio

Chez Panisse Garden Salad with Garlic Croutons



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CALZONE DOUGH

2 teaspoons dry yeast
1 cup luke warm water, 110°F
3 cups unbleached bread flour
3/4 teaspoon salt
3 tablespoons extra virgin olive oil

Combine yeast, 1/2 cup lukewarm water and 1/2 cup flour in a large bowl. Let it sit until it bubbles up, 30 minutes. Add remaining 2 3/4 cups flour, salt, olive oil and 1/2 cup lukewarm water. Mix the dough thoroughly. Turn out onto a floured surface and knead until smooth, elastic and a bit tacky to the touch, 7 to 8 minutes. Place in an oiled bowl and turn to cover with oil. Cover with plastic wrap and let rise in a warm place (75°F) until double in volume, 1 to 1 1/2 hours.

Alternately you can let this dough rise in the refrigerator overnight. The next day, bring the dough to room temperature and proceed.



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CALZONE WITH SAUSAGE, WILTED GREENS AND RICOTTA

Makes 2 large or 4 small individual-size calzone and serves 4

1 cup ricotta
3/4 pound hot Italian sausage, removed from the casings
2 tablespoons extra virgin olive oil
1 clove garlic, minced
6 cups young greens for wilting -- beet greens, Swiss chard, escarole, radicchio
Large pinch of crushed red pepper flakes
2 tablespoons balsamic vinegar
1/2 cup Parmigiano Reggiano
Salt
1 recipe Calzone Dough

Thirty minutes before baking, place a pizza stone or unglazed quarry tiles on the bottom shelf of the oven and set the oven temperature to 500°F.

Place the ricotta in a paper towel-lined strainer. Let drain for 1 hour.

Heat a large frying pan over medium high heat. Add the sausage and cook, stirring occasionally, until completely cooked. Drain and discard the excess oil. Reserve the sausage in a large bowl.

Add the olive oil to the pan and warm over medium high heat. Add the garlic and cook 5 seconds to soften. Cut the greens into 1-inch strips and add the greens and red pepper flakes to the pan. Cook, tossing occasionally, until the greens begin to wilt. Add the balsamic vinegar and toss together. Cover the pan and cook until tender. Remove from the pan and let cool. Add to the sausage along with the ricotta and Parmigiano. Season with salt.

On a floured surface, divide the dough into two pieces and form into round balls. Roll one piece of the dough into a 12-inch circle, approximately 1/4" thick and place it on a well floured pizza peel or paddle. Spread half of the sausage/ricotta mixture on half of the dough leaving a 1 1/2" border around the edge. With a pastry brush, moisten the bottom edges of the dough lightly with water and fold the dough over the filling matching the edges and pressing together well to seal completely. Roll the edges of the dough inward and press to make a tight seal. Slide the calzone onto the pizza stone and bake until golden and crisp, 10 to 12 minutes. Remove from the oven and place on a wooden cutting board. Let rest 10 minutes and serve. Repeat with the remaining dough.



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WEIR DOUGH FOR PIZZA

Makes 2 10 to 11-inch pizzas

1/4 cup plus 2 tablespoons lukewarm water (110°F)

2 teaspoons active dry yeast

2 cups all-purpose flour

1/2 to 3/4 cup lukewarm water (110°F)

1/2 teaspoon salt

To make a sponge, combine 1/4 cup plus 2 tablespoons lukewarm water, yeast and 1/4 cup of the flour in a large bowl. Let stand for 20 minutes until it bubbles up. Add the remaining 1 3/4 cup flour, 1/2 to 3/4 cup lukewarm water and salt. Stir together with a wooden spoon to mix the dough thoroughly. Turn the dough out onto a floured surface and knead the dough for 10 minutes until it is soft yet still very moist. Oil a bowl. Place the dough in the bowl and turn it over to coat it with oil. Cover bowl with plastic wrap tightly and a towel and put in a warm place, at least 70° to 75°F. Let it rise for 2 hours or until it has doubled in size.



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PIZZA WITH GORGONZOLA AND TOMATOES

Makes two 10-11 inch pizzas, to serve 6 as an appetizer or 2 as a main course.

1 recipe Pizza Dough
2 garlic cloves, minced
3 tablespoons extra-virgin olive oil
1/2 cup coarsely grated fontina cheese
1/2 cup coarsely grated mozzarella cheese
4 ounces Gorgonzola cheese
12 plum tomatoes (fresh or canned), peeled, seeded and chopped
Salt and freshly ground black pepper

Make the pizza dough and let rise.

Thirty minutes before baking, preheat the oven to 500°F. Place a pizza stone on the bottom rack of the oven and heat for at least 30 minutes.

In a small bowl, combine the garlic and 2 tablespoons of the olive oil and let stand for 30 minutes. In another bowl, combine the fontina, mozzarella, and Gorgonzola cheeses and set aside.

In a saucepan over high heat, heat the remaining 1 tablespoon olive oil. Add the tomatoes and bring to a boil. Decrease the heat to low and simmer until the tomatoes are very dry and 1/2 cup remains, 15 to 20 minutes. Season to taste with salt and pepper. Let cool.

Punch down the dough. On a floured surface, divide the dough into 2 pieces and form into balls. Roll 1 piece into a 9-inch circle, 1/4 inch thick. Transfer to a heavily floured pizza peel. Brush the dough to within 1/2 inch of the edge with the garlic-infused oil. Spread half of the tomato sauce on top of the dough to within 1/2 inch of the edge. Sprinkle with half of the cheese. Slide the pizza onto the pizza stone and bake until golden and crisp, 8 to 12 minutes. Remove from the oven and serve immediately.



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TURKISH PIZZA WITH RED HOT SPICED LAMB AND TOMATOES

Makes 2 9-inch pizzas

4 tablespoons extra virgin olive oil
2 cloves garlic, minced
4 ounces fontina, coarsely grated
2 ounces mozzarella, coarsely grated
1 small onion, finely chopped
1/2 pound ground lamb
1/2 cup peeled, seeded and chopped plum tomatoes, fresh or canned
1 tablespoon tomato paste
3 tablespoons fresh parsley, chopped
3 tablespoons pine nuts, toasted
large pinch ground cinnamon
large pinch ground allspice
large pinch cloves
1/8 teaspoon crushed red pepper
salt and freshly ground pepper
1 to 2 teaspoons lemon juice
1 recipe pizza dough

Preheat the oven to the hottest temperature that the oven will go, preferably 500°F. Place the brick on the bottom shelf of the oven to preheat. Grate the two cheeses and combine.

Combine 2 tablespoons olive oil and garlic and let sit 30 minutes.

Heat 2 tablespoons olive oil in a large skillet and sauté onions until soft, 10 minutes. Add the lamb, tomatoes, tomato paste, parsley, pine nuts, spices, 1/4 teaspoon salt and 1/4 teaspoon black pepper and cook slowly, uncovered 10 minutes. Add lemon juice and mix well.

Roll the pizza into the desired shape. It should be 1/4-inch thick. Transfer it to a heavily floured pizza peel. Brush the dough to within 1/2-inch of the edge with the garlic oil. Sprinkle half of the combined cheese on top and then half of the spiced lamb mixture. Transfer the pizza onto a stone and bake it in the hottest temperature that your oven will go. Cook until golden and crisp, 8 to 10 minutes.



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FOCACCIA WITH CREAMY TALEGGIO

Serves 10

This is an Italian version of a grilled cheese sandwich. Creamy Taleggio cheese is sandwiched between two slices of focaccia dough, and baked to golden perfection on a pizza stone. When you cut the focaccia into wedges, the creamy cow's milk cheese oozes out of the center. Serve it hot from the oven.

2 teaspoons active dry yeast
1 1/4 cups warm (110°F) water
3 tablespoons extra-virgin olive oil
3 cups unbleached bread flour
Salt
12 ounces Taleggio cheese, coarsely grated
1/3 cup finely grated aged pecorino cheese

In a bowl, whisk together the yeast and 1/4 cup of the water and let sit until creamy, about 20 minutes. Add the remaining 1 cup water, the olive oil, flour, and 1/2 teaspoon salt. Knead on a lightly floured surface until smooth and soft, 7 to 8 minutes. Place in a well-oiled bowl and turn the dough over to coat the dough. Cover with plastic wrap and let the dough rise in a warm place (about 75°F) until it doubles in volume, about 1 1/2 hours.

Place a pizza stone or tiles on the bottom rack of the oven. Heat the oven to 500°F for at least 30 minutes.

Punch down the dough, divide it into 4 pieces, and form each piece into a round ball. On a well-floured surface, roll 1 piece of dough into a 9-inch circle, 1/8-inch thick. Transfer to a well-floured pizza peel. In a bowl, mix together the Taleggio and pecorino. Spread half of the cheese mixture on the dough, leaving a 1-inch border. Brush the edges of the dough lightly with water. Roll another ball to the same size and place on top. Crimp the edges to seal well. Pinch a hole in the center of the top piece of dough.

Transfer the focaccia to the hot pizza stone and bake until light golden and crisp, 7 to 10 minutes. Repeat with the remaining dough and cheese filling, making 1 more focaccia. Cut into wedges and serve immediately.



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CHEZ PANISSE GARDEN SALAD WITH GARLIC CROUTONS

Serves 6

½ baguette, thinly sliced on the diagonal
2 tablespoons extra virgin olive oil
2 cloves garlic, peeled
Several handfuls of a mixture of tender young salad greens
2 tablespoons balsamic vinegar
2 teaspoons red wine vinegar
3 tablespoons extra virgin olive oil
1 small shallot, minced
salt and freshly ground black pepper

Preheat an oven to 350° F.

Brush the slices of baguette on both sides lightly with olive oil and place on a baking sheet in a single layer. Bake in the oven, turning, until crisp and light golden. Remove from the oven and brush the bread with clove of garlic.

Wash the greens and spin them dry.

In a bowl, combine the balsamic and red wine vinegar. Add the shallots. Drizzle in the oil, whisking constantly. Season with salt and freshly ground pepper.

Toss the greens with the vinaigrette. Serve immediately garnished with croutons.