



COOKING AT TWO

"Real Pizzas"

SATURDAY, APRIL 7, 2007

Recipes

Spicy marinara sauce

Same day pizza dough

Menu

Little Gem salad with lemon anchovy vinaigrette



Delta asparagus and pancetta pizza with Crescenza cheese and chick eggs

Smoked Salmon pizza with dill crème fraiche, chives and salmon caviar

Spicy fennel sausage and mushroom pizza with black olives

Grilled chicken and spring onion pizza



Lemon bars with meyer lemonade sorbet

Jim Neal Wine Company – wines “en vrac”

Sangiovese, Central Coast, '04

Syrah, Petit Sirah and cabernet Sauvignon, California, '04

Spicy Marinara Sauce

Makes about six cups

Ingredients

1 oz. light olive oil

4 oz. minced garlic

½ tsp. chili flakes

1 tsp. anchovy paste

1 #10 can whole tomatoes

½ bu. Fresh basil - whole

½ bu. Fresh oregano - whole

Method

Heat the oil over medium heat and add the chili flakes, anchovy paste and garlic. Cook until the garlic begins to slightly brown. Add the tomatoes and bring to a boil. Season to taste with salt and pepper. Reduce to a simmer, and cook for 30 minutes. Add the herbs and bring back to a simmer. Remove from the heat and allow to steep for 15 minutes. Process through a food mill using the medium die.

Return to the pot and simmer until reduced by 1/3. Cool

One Day Pizza Dough

Ingredients

4 c. all purpose flour

1 ½ c. cold water

1 tsp. salt

1 tsp. fresh yeast

1 ½ tsp. honey

1 Tbl. olive oil

Method

Combine the salt and flour in an electric mixer and mix to distribute evenly.

Add the water, honey and yeast and mix for two minutes on low speed to bring the dough together.

Increase the speed to medium and mix for six minutes.

Add the olive oil and mix until the dough has absorbed to oil and comes back together.

Turn out onto a lightly floured work surface and knead by hand to stiffen.

Form into a ball and allow to rest for 30 minutes under a damp cloth.

Scale into 4-1/2 oz. pieces then form into tight balls by rolling under your hand.

At this point the dough can be refrigerated for use at a later time. If you intend to use the dough soon, allow it to remain at room temperature for 30 - 45 minutes then form into a crust.

Dill Cream

Makes two cups

Ingredients

2 c. crème fraiche

1 bu. Fresh dill

1 large shallot, peeled and minced

1 lemon

Method

Combine all ingredients in a suitable bowl and mix well. Season to taste with salt and pepper. Chill.