

PIZZA SAUCE

How to make two basic pizza sauces

The key to thin crust pizza is to cook the top and bottom at the same pace. Too much sauce can cool the crust and create an imbalance in how it cooks. Low moisture sauces are key to ensuring your pizza doesn't become soggy. No one like soggy 'za.

Basic Tomato Sauce

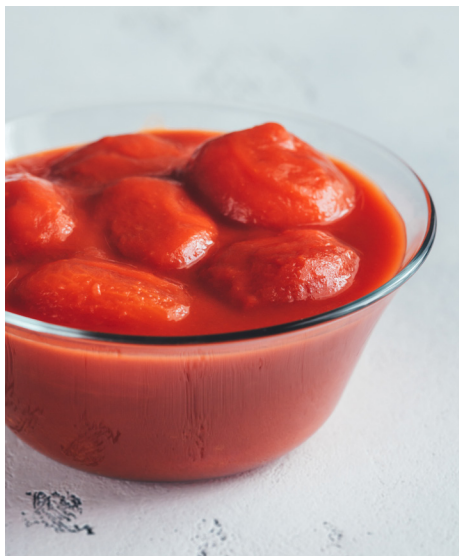
This sauce is all about simplicity. Authentic Italian San Marzano tomatoes are key to making this sauce so special.

Ingredients

- 16 oz can of San Marzano tomatoes
- 1 tspn kosher salt

1 Drain tomato can over sink to remove as much liquid as possible, then squeeze tomatoes until they "pop" to let the water inside drain out. Transfer tomatoes to food processor.

2 Add salt, then pulse for 2 seconds 3-4 times until it becomes a slightly chunky sauce. Set aside.



Basil Pesto Sauce

Basil is an easy plant to grow at home, and pesto is a great way to use it. You can make and store pesto ahead of time for use on pasta, pizzas, and as a spread.

Ingredients

- 2 cups packed basil leaves
- 1 clove garlic
- 1/4 cup pine nuts (or substitute pistachios)
- 1/2 cup olive oil
- 1/2 cup grated parmesan cheese
- salt and pepper to taste

- 1 Place basil, pine nuts, and garlic in food processor, then pulse until roughly chopped.
- 2 Add half the oil, then continue pulsing until it's mixed well. Add cheese and remaining oil, then pulse again until it forms a chunky sauce. Add salt and pepper to taste.
- 3 Store in refrigerator for up to 2 weeks, or freeze for up to 3 months.



BASIL PESTO & TOMATO

with Fresh Mozzarella Cheese



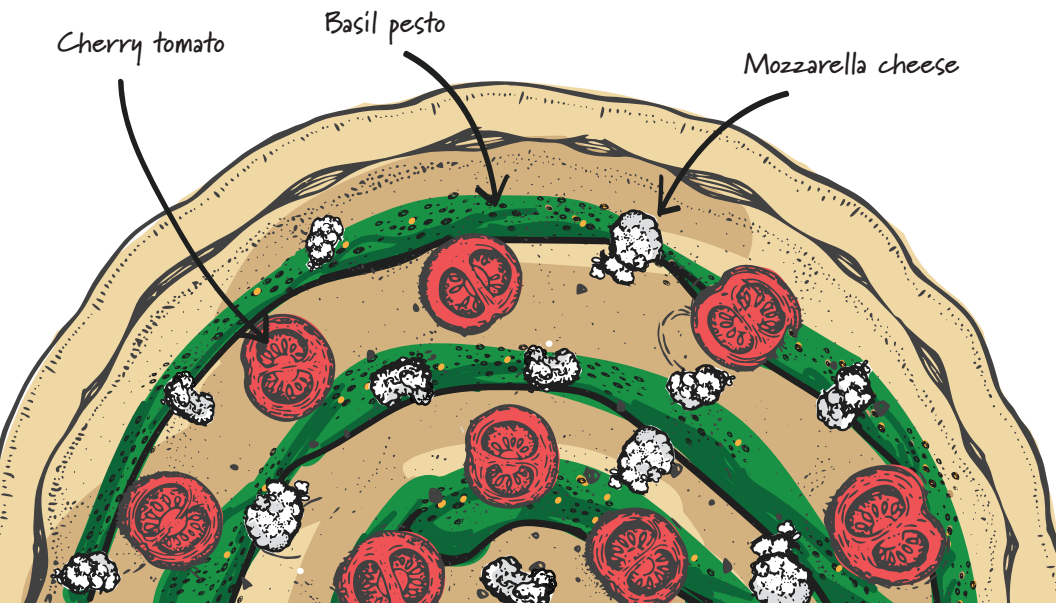
This authentic Italian garden pizza combines fresh ingredients that come into season in the summer. Still it's timeless and tasty!

Toppings

- 2 oz basil pesto
- 6-7 cherry tomatoes
- 2 oz fresh mozzarella
- parmesan cheese, to finish

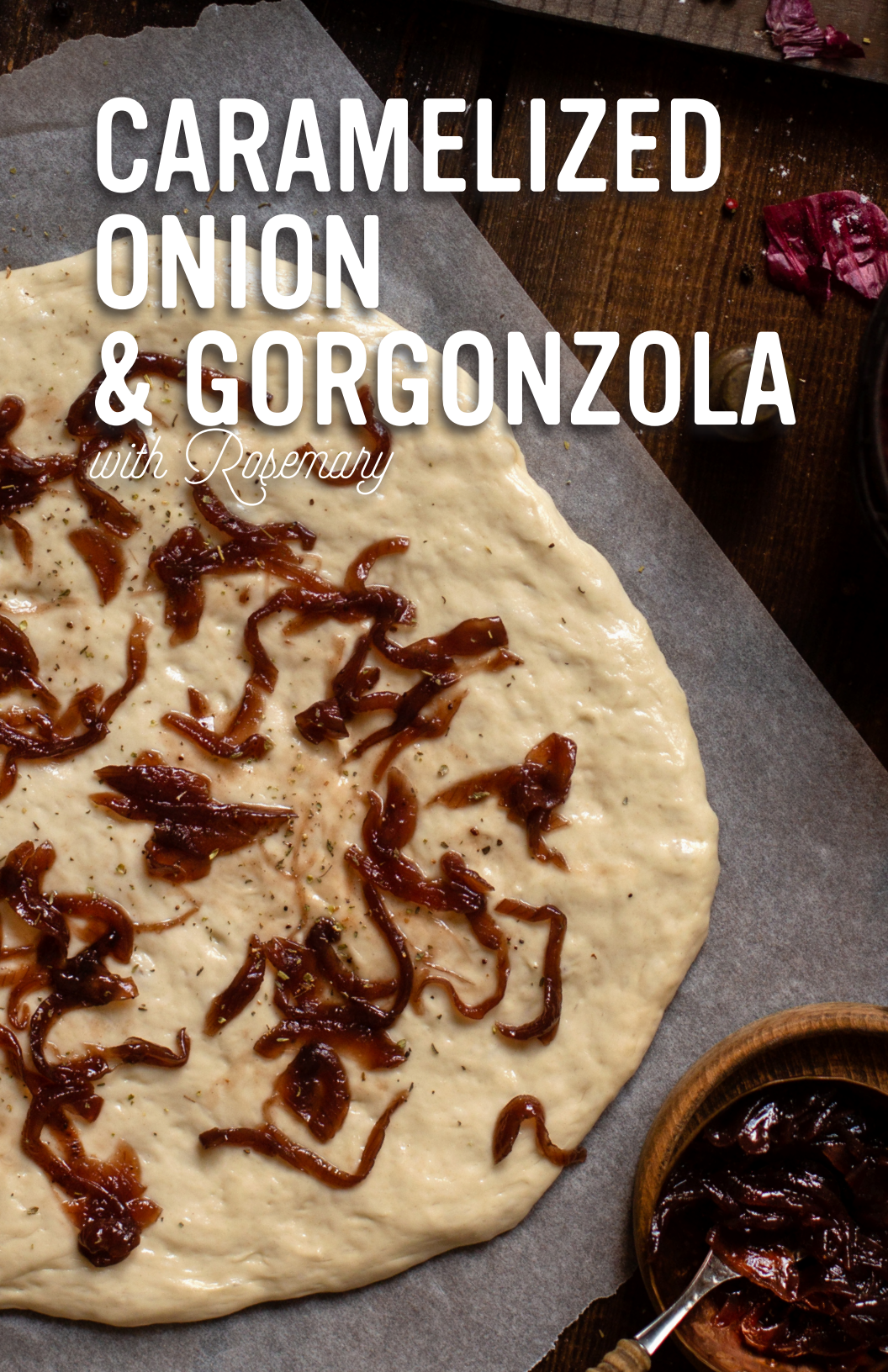
Process

- 1 Make pesto according to Technique Card. Slice cherry tomatoes widthwise into 3-4 slices, depending on size. Shred mozzarella by hand.
- 2 Stretch pizza dough, then spread it out on the dusted pizza peel.
- 3 Spread and/or drizzle pesto over pizza. Clumps or puddles give it character. Decorate evenly with cherry tomatoes and mozzarella, then dust with grated parmesan.
- 4 Cook for 3-5 minutes, then remove and let cool before slicing and serving.



CARAMELIZED ONION & GORGONZOLA

with Rosemary



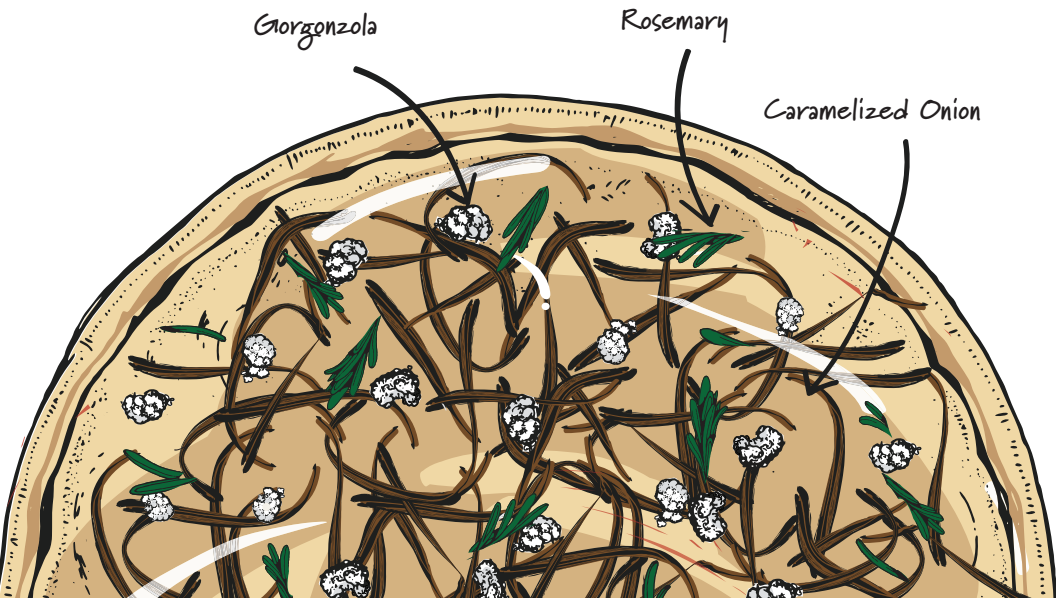
Caramelized onions and gorgonzola are a classic combo, and rosemary only enhances the flavors.

Toppings (per Pizza)

- 1/2 yellow onion
- 1-2 sprigs of rosemary
- 1 oz gorgonzola cheese
- Olive oil, to drizzle

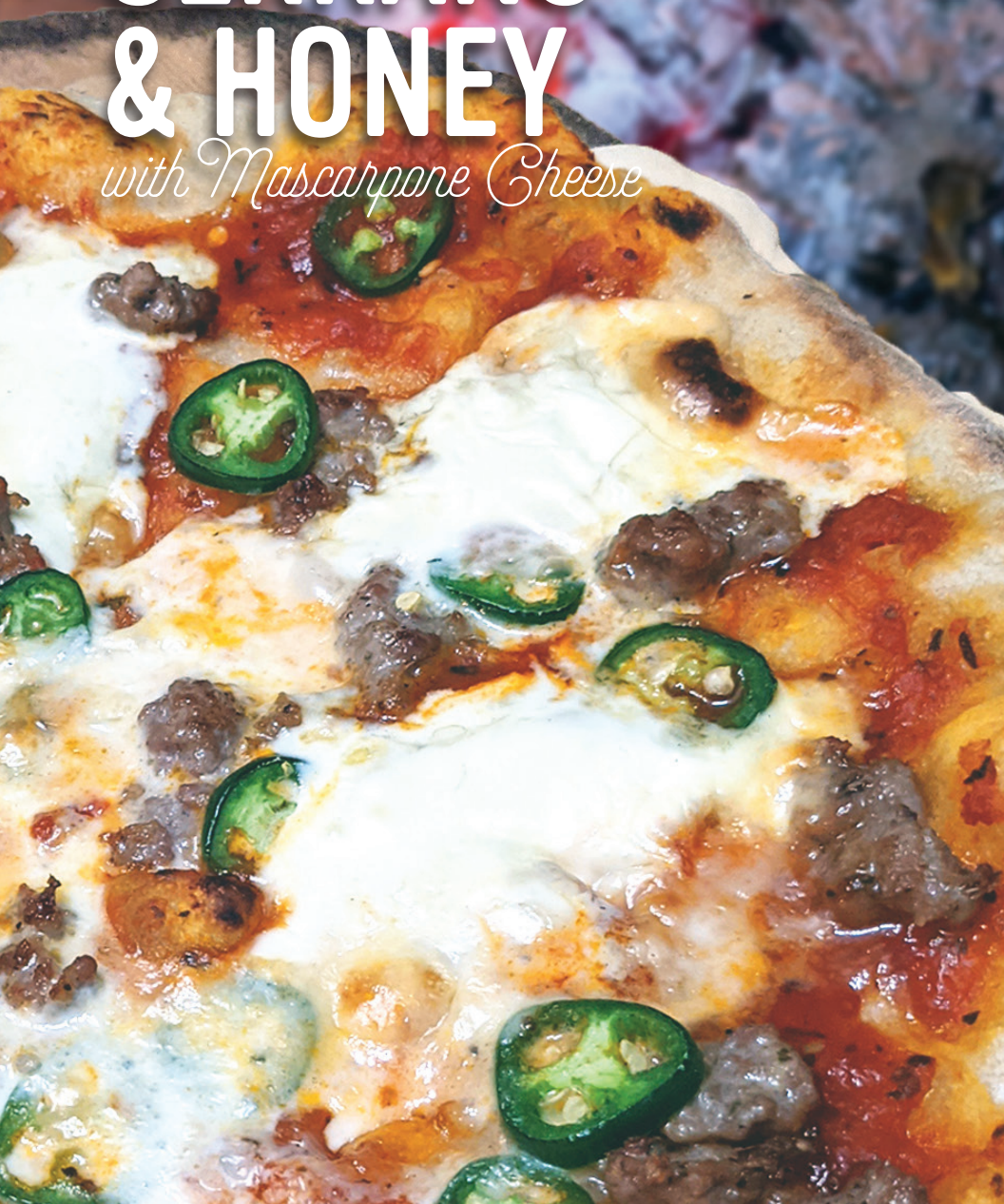
Process

- 1 Slice onion by removing both ends, then cutting lengthwise into strips. Sauté in a nonstick pan on low to medium heat, turning occasionally for about 20 minutes or until onions are golden caramelized brown. Set aside and let cool
- 2 Stretch pizza dough, then spread it out on the dusted pizza peel. Sprinkle onions evenly atop the pizza.
- 3 Crumble gorgonzola cheese evenly over pizza, then decorate with fresh rosemary leaves. Lightly drizzle with olive oil.
- 4 Cook for 3-5 minutes, then remove and let cool before slicing and serving.



SAUSAGE SERRANO & HONEY

with Mascarpone Cheese



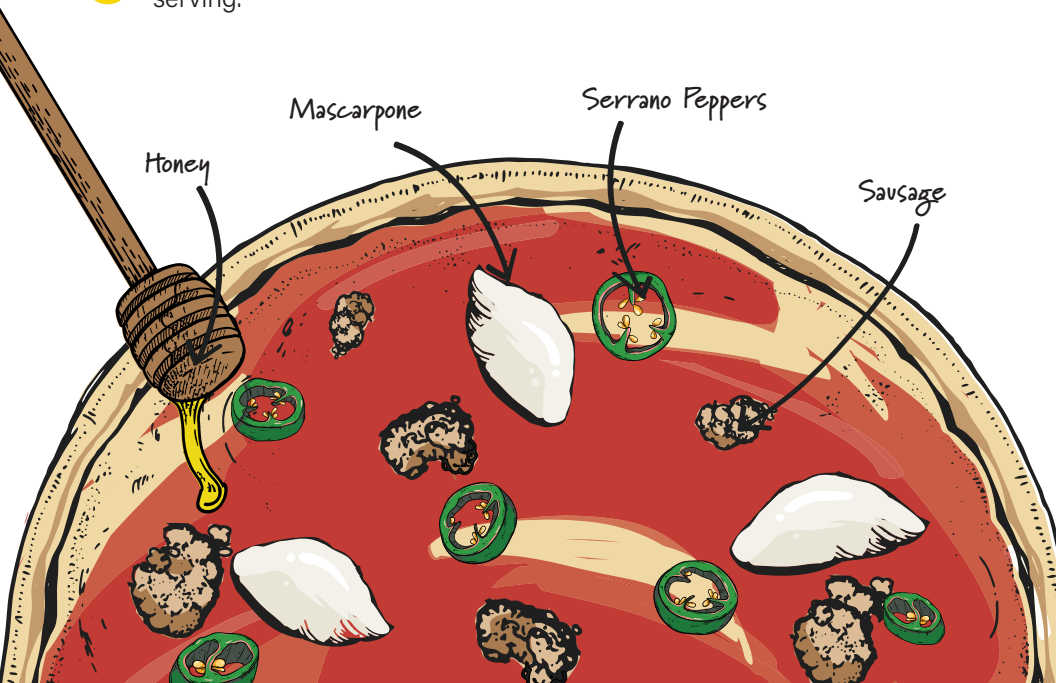
This pizza is the perfect combination of spicy, savory, and sweet. The honey and creamy mascarpone cheese balance the heat from the Serrano peppers, and the savory sausage and tomato sauce round out the flavor to delight every last taste bud.

Toppings (Per Pizza)

- 1 oz mascarpone cheese (per pizza)
- 1 serrano pepper sliced
- 1-2 oz Italian sausage (ground)
- Tomato sauce
- Honey, to drizzle

Process

- 1 Prepare sauce according to the Technique Card. Sauté ground sausage, breaking into bite-sized pieces as it cooks, then set aside. Slice serrano peppers.
- 2 Stretch pizza dough and spread it out onto the dusted pizza peel. Spread tomato sauce, then add sausage and peppers.
- 3 Scoop 4-5 dollops of mascarpone cheese and distribute evenly across pizza. Then, drizzle with honey and shovel onto hot pizza stones.
- 4 Cook for 3-5 minutes, then remove and let cool before slicing and serving.



MUSHROOM THYME & TALEGGIO

with Truffle Oil



Taleggio is a semi-soft Italian cheese that is sweet, creamy, and aromatic. Pair it with earthy mushrooms, thyme, and a truffle oil finish for a truly decadent pizza.

Toppings (Per Pizza)

- 1 oz taleggio cheese
- 2-3 oz mushroom, sliced
- 3-4 sprigs of fresh thyme
- Truffle oil, to drizzle

Process

- 1 Slice and sauté mushrooms until most moisture has been released, then set aside. Pick leaves off fresh sprigs of thyme.
- 2 Stretch pizza dough, then spread it out on the dusted pizza peel.
- 3 Remove fried from taleggio cheese, then spread marble-sized lumps evenly around pizza. Decorate with mushrooms and thyme, the lightly drizzle with truffle oil.
- 4 Cook for 3-5 minutes, then remove and let cool before slicing and serving.

