



## **PIZZA PARTY**

Recipes by KATHRYN JOEL

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### **THIN CRUST PIZZA DOUGH**

*300 -450 ml warm water (approx. 110-115 F), as needed*

*60 ml olive oil*

*4 1/2 tsp active dry yeast*

*1 tbsp white sugar*

*1 1/2 tsp sea salt*

*500 g '00' Flour*

- Preheat oven to 450°F.
- Stir the sugar into the warm water and sprinkle over the yeast, then mix.
- Leave for 5-10 minutes, until the yeast begins to activate – it will appear creamy when it's ready, then whisk to combine.
- Meanwhile mix the flour together with the salt in a large bowl.
- Add the water, yeast and olive oil to the flour, mixing with your hand adding more water as needed until you have a soft wet dough.
- Knead for 5 minutes or so until soft, smooth and elastic. It should still be a little tacky.
- Place the dough in a lightly oiled bowl and cover with plastic wrap. Leave to rise for one hour, preferably in a warm spot in your kitchen.
- Once the dough has doubled in size, knock the dough back then divide it into 4-6 individual portions.
- Using your hands or a rolling pin, roll out each portion into a circle. Place on a parchment paper-lined baking sheet, or a peel dusted with cornmeal (if you are baking on a pizza stone).
- Add sauce, toppings and cheese as desired.

- Bake in preheated oven for 5 to 10 minutes, depending on your oven, until the dough is golden on the bottom and the cheese is melted and bubbling.

### **TOMATO SAUCE** *(makes 1 liter)*

*3 x 400 g cans San Marzano tomatoes (available at the Italian Centre)*

*4 cloves garlic, lightly smashed*

*4-8 sprigs fresh basil*

*olive oil*

*salt*

- Drain the tomatoes, reserving their juices, and chop them coarsely.
- Heat a wide sauté pan, adding a generous amount of olive oil, to coat the base of your pan.
- Add the garlic and cook briefly, just until fragrant, before adding the basil and the tomatoes, and enough of the tomato juice to keep the sauce moist.
- Season the sauce with salt and bring up to a simmer.
- Cook for 20 minutes or so, then remove the basil and garlic and puree in your blender.
- Return to the pan and cook until thickened, seasoning to taste with salt.

### **PIZZA WITH ITALIAN SAUSAGE, BROCCOLI RABE & CHILLIES**

*Italian Sausage, homemade (recipe follows)*

*Broccoli rabe, cut into 2" pieces, or use broccoli*

*Fresh mozzarella, sliced*

*Chilli flakes*

*Tomato sauce (optional)*

- Heat a pan over medium high heat, then add olive oil and sauté the broccoli rabe, turning the heat to high and seasoning with salt, until wilted. Season with lemon juice and set aside.
- Prepare a pizza base, then top with some tomato sauce.
- Add slices of mozzarella, then top with sausage and broccoli rabe. Add some chillies (optional).
- Bake until the crust is crisp and the cheese is bubbling and finish with a drizzle of olive oil if you wish.

## **HOMEMADE ITALIAN SAUSAGE**

*1 kg fatty Pork Shoulder, coarsely ground  
salt and pepper to taste*

*Fennel seeds, dry roasted and crushed*

*Coriander seeds, dry roasted and crushed*

*Chilli flakes*

- Combine the sausage meat with the spices and seasonings, mixing well.
- Sauté, crumbled, in olive oil until caramelized.
- Drain.

## **PROSCIUTTO ARUGULA PIZZA**

*Olive oil, flavoured with garlic and oregano (recipe follows)*

*Fresh mozzarella, sliced*

*Arugula, dressed with olive oil, lemon juice and salt*

*Prosciutto, thinly sliced*

*Pecorino romano, shaved*

*Lemon wedges, to serve*

- Prepare a pizza base, then top with scented olive oil.
- Add slices of mozzarella, and back until the crust is cooked and golden, the the cheese is melted.
- Top with dressed arugula, then slices of prosciutto and finish with shaved pecorino.
- Serve with lemon wedges.

## **OREGANO & GARLIC OIL**

*200 ml extra virgin olive oil*

*1 package fresh, organic oregano, leaves picked*

*4 cloves garlic*

*pinch of salt*

- Combine all of the ingredients in your blender, and blend to a purée.

## **FENNEL & WALNUT SALAD** *(serves 4)*

*2 fennel bulb, with fronds*

*1/2 cup walnut halves*

*extra virgin olive oil*

*lemon zest*

*freshly squeezed lemon juice, to taste*

*salt, to taste, we use maldon sea salt*

*60 g shaved parmesan, to finish, or you can use pecorino romano*

- Heat a pan over a medium high heat, then toast the walnuts lightly, keeping them moving. Don't over toast and remove to a plate or bowl immediately, to cool.
- Wash and trim the fennel bulbs, reserving and picking the fronds.
- Core the fennel and shave thinly on a mandoline, or use a sharp knife to slice as thinly as you can.
- In a bowl, combine the fennel and fennel fronds.
- Roughly break the walnuts into the bowl, add half of the parmesan, then toss with lemon juice, olive oil and maldon sea salt to taste.
- Serve on individual plates, garnished with the remaining parmesan.