

# IL PANE E LA PIZZA



## — ITALIAN BREAD —

SUBMITTED BY ANN T

*I usually make 3 loafs of bread and a focaccia or a pizza with this recipe.*

*Sometimes I make a Biga the night before using 1-½ cups of the flour used in this recipe with one cup of water and ½ teaspoon yeast. If you do not want to do this the recipe works just fine as follows. This is a very wet dough and needs to be mixed in a machine for a long time before you can finish kneading by hand. I use a Magic Mill Machine. If you are using something like a KitchenAid you have to watch it carefully as it climbs up the beater or hook.*

- 8 cups bread flour
- 1 tablespoon yeast
- 1-½ tablespoons salt
- about 4 cups of water
- 2 tablespoons olive oil (*optional*)

Mix flour yeast water and oil (*optional*)—but NOT the salt—together for a minute and leave for 20 minutes for the water to be partially absorbed. Add salt and mix for about 30 minutes until the dough comes together enough to be worked by hand. Continue kneading until smooth. Place in a large oiled bowl and rub olive oil on top, cover and let rise until more than doubled. Pour out on to surface and divide into the number of loafs you require. Do not punch out the air. Shape into loafs, sprinkle tops with flour and leave to rise on a flour/cornmeal dusted surface. Heat tile/stones in oven to 500° while bread is rising. Slide loafs on to hot stone and spray with cold water, three times, three minutes apart. Lower heat to 450° and bake for about 30 minutes. (*I can do two loafs at a time in the oven on a large stone*).

### FOCACCIA:

To make Focaccia use some of the dough and place in a oil rubbed pan (I use a rectangle shaped cake pan) Cover with plastic wrap and let rise. Using you fingers indent the focaccia and drizzle with olive oil. Sprinkle with whatever toppings you prefer. Salt, rosemary, sautéed or thinly sliced onions, black olives, etc. I also use this recipe to make a number of large pizzas.



— SCHIACCIATA CLASSIC TUSCAN FLATBREAD —

SUBMITTED BY CALILOO (ALEXA)

*Bon Appétit*, MAY 2000

*This is my absolute favorite recipe to go with any sort of Italian meal.*

*Originally cooked in the ashes of the hearth, schiacciata, which means “squashed,” is usually about an inch thick. Variations of the bread are made throughout Italy; Tuscans simply brush it with olive oil and sprinkle it with salt. Sometimes they add herbs or make a sweet version with grapes and sugar. Remember that bread dough can have different consistencies depending on the climate: This one should be soft, but not too sticky. Add more flour if it feels too wet.*

- 1 cup lukewarm water (90°F to 100°F)
- 2-¼ ounce packages dry yeast or two 0.6-ounce packages fresh yeast, crumbled
  - 2-½ cups (about) all purpose flour
  - 4 tablespoons extra-virgin olive oil
  - 1 tablespoon coarse sea salt

Pour 1 cup lukewarm water into small bowl; sprinkle with yeast.  
Let stand until yeast dissolves, about 10 minutes.

Place 2 cups flour in large bowl. Make well in center of flour.  
Pour yeast mixture into well. Using fork, stir until dough comes together.  
Knead in bowl, adding enough flour ¼ cup at a time to form slightly sticky dough.  
Transfer to floured work surface. Knead until dough is smooth and elastic, about 10 minutes. Coat bowl with 1 tablespoon oil. Add dough; turn to coat.  
Cover bowl with plastic wrap. Let stand in warm draft-free area until doubled, about 1 hour 15 minutes.

Brush 11-inch-diameter tart pan with removable bottom or baking sheet with 1 tablespoon oil. Punch down dough. Turn out onto floured work surface and shape into 11-inch round. Transfer dough to prepared tart pan or baking sheet. Cover loosely with plastic. Let rise until dough is almost doubled, about 30 minutes.

Preheat oven to 400°F. Press fingertips into dough, creating indentations. Brush with remaining 2 tablespoons oil. Sprinkle with salt.  
Bake until golden, about 28 minutes. Cool bread in pan on rack 10 minutes. Remove bread from pan; cool completely.

*Makes 1 round loaf.*



## — ITALIAN PEASANT BREAD —

SUBMITTED BY CINDY MAC

ADAPTED FROM *The Frugal Gourmet Cooks Italian*

- 1 package fast-rising dry yeast (or 2- $\frac{1}{4}$  teaspoons)
  - 1- $\frac{1}{4}$  cups tepid water (about 110°)
  - 3- $\frac{1}{4}$  cups unbleached white bread flour
- $\frac{1}{2}$  teaspoon salt dissolved in  $\frac{1}{2}$  teaspoon water

Dissolve the yeast in the water. Let stand 5-10 minutes.

Mix the dissolved yeast with 2- $\frac{1}{4}$  cups of the flour. Beat for 5 minutes with an electric mixers paddle attachment or a hand-held mixers dough hooks. The dough will begin to pull away from the sides of the bowl.

Add the salted water and the remaining cup of flour.

Knead for 4-5 minutes with a dough hook/hooks or 10 minutes by hand. You may need to add a little more water to get moist elastic dough. (*Add water in small increments, like a teaspoon at a time till you get the feel you're looking for.*)

Place the dough in a lightly greased (*with olive oil*) bowl and cover with plastic wrap. Let rise for 1-2 hours, or until doubled in bulk. Punch down, and let rise for 1- $\frac{1}{2}$  hours, or until doubled.

Punch down again, and shape into 2 or 3 loaves. Don't worry too much about the shape. It doesn't matter. Place the loaves on parchment paper-lined baking sheets and sprinkle lightly with a little flour.

Preheat the oven to 425°. As soon as you place one of the loaves in the oven also set a small oven-proof dish filled with water on the floor of the oven. This will help give a good crust. Bake for 25 minutes or until the bread is nicely browned and the loaves sound hollow when you thump their bottoms with your finger. Cool on a rack.



## — FOCACCIA —

SUBMITTED BY CINDY MAC

ADAPTED FROM *The Frugal Gourmet Cooks Italian*

- 2- $\frac{1}{4}$  teaspoons (1 packet) fast-rising dry yeast
  - 1 cup tepid water (100-110°)
  - 1 tablespoon granulated sugar
    - 2 tablespoons olive oil
      - $\frac{1}{4}$  cup salad oil
      - $\frac{1}{2}$  teaspoon salt
    - 2- $\frac{3}{4}$  cups bread flour

### TOPPING:

- 2 tablespoons olive oil
- 2-3 teaspoons fresh rosemary, finely chopped
- 2 teaspoons coarse salt

Dissolve the yeast in warm water. Add the sugar, olive oil, salad oil, and salt.

Mix in 1- $\frac{3}{4}$  cups of flour with a dough hook/hooks until the dough begins to leave the sides of the mixing bowl, about 5 minutes.

Add the remaining flour and continue mixing with the dough hook/hooks until the dough forms a ball, about 3 to 5 more minutes. Remove dough from bowl and knead for 2 to 3 minutes, or until smooth. Allow the dough to rise twice in the bowl and punch down after each rising. (*I allow 2 hours total.*)

Line a baking sheet with parchment paper and divide dough in half. Using your hands, form each half into approximately 12-inch circles. Cover with plastic wrap and allow to rise for 30 minutes.

Make indentations on top of dough with fingertips and drizzle olive oil over top. Sprinkle with rosemary and salt. Bake at 375° for 30 minutes.



— FOCACCIA —  
(ITALIAN FLAT BREAD)

SUBMITTED BY DANAIN (MARILYN)

*I've gotten emails from some of you who have tried this and really liked it. We like it with olive oil for dipping or, kick it up and mix extra-virgin olive oil with sun-dried tomatoes, and your choice of fresh herbs and garlic for dipping.*

- 1 cup warm water
- 1 teaspoon granulated sugar
- ¼ ounce (1 packet) dry yeast
  - 2-¾ cups bread flour
  - 1 teaspoon salt
- 1 teaspoon garlic powder
- ½ teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon dried basil
- ¼ teaspoon fresh ground pepper
- 1 tablespoon olive oil plus 1 tablespoon

Combine ¼ cup of the warm water with sugar and yeast.  
Allow mixture to stand for 10 minutes, if it doubles continue.

In a large bowl, stir together flour, salt, garlic powder, oregano, thyme, basil and pepper. Mix in 1 tablespoon olive oil, remaining ¾ cup warm water and yeast mixture. When dough comes together, turn out onto lightly floured surface and knead until smooth and elastic. Lightly oil a bowl and place dough in it turning to coat with oil. Cover with a damp cloth, let rise in warm place for 20 minutes.

Preheat oven to 450°. Coat a 10 x 15 inch jelly roll pan with olive oil. Place dough on pan and using your fingers pat to fill pan. Drizzle top lightly with olive oil. Sprinkle with coarse ground pepper as desired. Allow to rise again 15 to 20 minutes. Bake 15 minutes until golden.



## — PIZZA DOUGH —

SUBMITTED BY DANAIN (MARILYN)

- 1 package active dry yeast
- 1-½ teaspoon sugar (or 1 teaspoon honey)
- 1 cup warm water (105° to 115°)
- 3 cups all-purpose flour
- 1 teaspoon salt

In a small bowl, dissolve the yeast along with sugar and ¼ cup of the warm water; allow to stand until it foams.

In a mixer with a dough hook, combine flour and salt. Add yeast mixture and remaining ¾ cup of water and mix on low speed until the dough comes cleanly away from the sides of the bowl and clusters around the dough hook, about 5 minutes adding a tablespoon more of flour if dough is too sticky. (*Can also knead dough by hand until smooth and elastic.*)

Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes longer. The dough should be smooth and firm. Cover the dough with a clean, damp towel and let it rise in a warm spot for about 30 minutes. (*When ready, the dough will stretch as it is lightly pulled.*)

Divide the dough into 4 balls, about 6 ounces each. Work each ball by pulling down the sides and tucking under the bottom of the ball. Repeat 4 or 5 times. Then on a smooth, unfloured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a damp towel and let rest 15 to 20 minutes. At this point, the balls can be wrapped in plastic and refrigerated for up to 2 days.

Place a pizza stone on the middle rack of the oven and preheat the oven to 475°. Prepare each pizza, dust the ball of dough with flour, shake off the excess, place the dough on a lightly floured surface and stretch the dough. Press down on the center, spreading the dough into an 8-inch circle, with the outer border a little thicker than the inner circle. Top with sauce then cheese then toppings. Using a lightly floured bakers peel or a rimless flat baking tray, slide the pizza onto the baking stone and bake until the pizza crust is nicely browned, 10 to 12 minutes.



— PIZZA SAUCE —

SUBMITTED BY DANAIN (MARILYN)

- 1-29 ounce can crushed tomatoes
  - 1 tablespoon olive oil
  - 1 teaspoon dried oregano
  - 1 teaspoon dried basil
  - 2 teaspoon sugar
  - 1 clove garlic, minced
  - 1 teaspoon kosher salt
- dash fresh ground pepper

Combine tomatoes, oil, oregano, basil, sugar and garlic in a saucepan. Simmer over low heat 30 to 45 minutes until thickened. Stir in salt and pepper to taste.

Allow to cool before using on pizza.



## — GILROY GARLIC BREAD —

SUBMITTED BY WOODIE

*Okay, this is my style... make your own 1 pound Italian loaf from your favorite recipe (or buy it in the store like woodie does :) and cut it in half lengthwise. Then take:*

- 1-½ sticks butter, room temp
- ¾ cup freshly grated Parmesan cheese (*approximately 3 ounce*)
  - 6 tablespoons mayonnaise
  - 3 large garlic cloves, minced
  - 2 tablespoons chopped fresh parsley
  - ½ teaspoon dried oregano, crumbled

Preheat oven to 375°

Combine all ingredients. Spread on the cut sides of the bread. Wrap each bread half in foil (*keep the top loose*). Place on baking sheet, cut side up. Bake 20 minutes. Remove foil from bread.

Preheat broiler. Broil cut side up until golden brown, about 2 minutes. Cut into slices.



## — ALMOND CHEESE STRAWS —

SUBMITTED BY CRAFTYRN (DIANE)

*Here's a little different type. This recipe is from master Baker Ann Amernick of Washington DC and was published in New York Times*

- 2 cups blanched slivered almonds
- 1 cup grated Parmigiano-Reggiano cheese
  - 1 cup Gouda, grated
- 1 pound frozen puff pastry, thawed
  - 1 large egg, beaten

Stir together almonds and cheeses

Line a 12 x 18 inch baking sheet with parchment paper—roll out puff pastry as is, do not separate into sheets—on floured board, rolling to size of your sheet. Brush with beaten egg—sprinkle evenly with almond-cheese mixture and press down lightly to make topping stick. Cut dough crosswise into 3 or 4 even sized pieces—then cut each into ½ inch strips. Refrigerate for 30 minutes.

Preheat oven to 325° Bake strips in bottom third of oven for 20 to 25 minutes. Remove from oven and carefully place a second baking sheet of same size over the sheet with cheese strips. Carefully flip sheets. Remove parchment paper. Reduce temp to 275° and bake for another 20 minutes. Cool on wire rack then use serrated knife to cut into “straws.”



## — FOCACCIA —

SUBMITTED BY COOKINGRV (SUE)

THIS IS SO EASY, AND SO GOOD. ANY TOPPING WILL DO:  
KOSHER SALT, ROSEMARY, CARAMELIZED ONIONS, CHOPPED OLIVES, ETC.

- 2-<sup>3</sup>/<sub>4</sub> cups all-purpose flour, divided
- 1 package active dry yeast (*1/4 ounce*)
  - 1 teaspoon salt
- 2 teaspoon chopped fresh rosemary, divided
  - 1 tablespoon sugar
- 2 teaspoon solid white vegetable shortening
  - 1 cup tepid water (*120° F*)
- 2 teaspoon olive oil for sautéing, extra for drizzling on top
  - 1 small onion, thin sliced
    - olive oil
    - salt and pepper

In a large bowl, mix 2-<sup>1</sup>/<sub>2</sub> cups of flour, yeast, salt, and 1 teaspoon rosemary. In a small bowl, mix sugar, shortening, and water. Add sugar-water mixture to flour mixture. Add remaining <sup>1</sup>/<sub>4</sub> cup flour. Stir mixture until dough pulls away from sides of bowl. Transfer onto cool, dry surface and kneed about 8 to 10 minutes (*here's where a KitchenAid mixer comes in real handy*). If dough is sticky, add flour in small amounts as needed.

Place dough in oiled bowl, cover with towel, and let rise at least 1-<sup>1</sup>/<sub>2</sub> hours in draft-free place.

Dough should double in volume.

Grease 9-inch cake pan and press dough into pan. Set aside. To prepare topping, sauté remaining 1 teaspoon rosemary and onion in oil about 10 minutes at low to moderate heat. If more liquid is needed, use a little water and cook until dry.

Spread rosemary/onion mixture on dough and drizzle with olive oil, salt, and pepper to taste.

Bake in preheated 350° F oven for 20 to 25 minutes or until golden.



## — TRICOLOR BOBOLI PIZZAS —

SUBMITTED BY MQMOI

*Bon Appétit*, AUGUST 1992

*I've made this several times with raves from guests. Red peppers are teamed with onions, toasted pine nuts, fresh oregano and creamy goat cheese in these luscious savory pies. Purchased Boboli cheese pizza crusts make them a snap to prepare. You'll find them in the bread section, specialty food aisle or frozen food section at the supermarket.*

- ¼ cup olive oil
- 2 large red onions, sliced
- 2 large red bell peppers, thinly sliced
- 2 1-pound Boboli (*baked cheese pizza crusts*)
- ¾ cup olive paste (*olivada*)\*
- ½ pound soft mild goat cheese (*such as Montrachet*), crumbled
- ½ cup chopped fresh oregano
- ½ cup toasted pine nuts (*about 3 ounces*)

Heat olive oil in heavy large skillet over medium heat. Add sliced red onions and sliced red bell peppers and sauté until beginning to brown, stirring frequently, about 10 minutes. (*Can be prepared 4 hours ahead. Let onion mixture stand at room temperature.*)

Preheat oven to 450°F. Place Boboli on pizza pans or cookie sheets. Spread each Boboli with half of olive paste. Top each with half of onion mixture. Sprinkle with crumbled goat cheese. Bake until cheese softens, about 10 minutes. Remove from oven. Sprinkle with chopped fresh oregano and toasted pine nuts. Cut pizzas into wedges and serve.

\*An olive spread available at Italian markets and specialty foods stores. If unavailable, use puréed, pitted, brine-cured black olives.

*Serves 6*



## — PIZZA DOUGH —

SUBMITTED BY CINDY MAC

SOURCE: *The Frugal Gourmet Cooks Italian*

- 1- $\frac{1}{4}$  cups tepid water (*about 110°*)
- 1 package fast-rising dry yeast
  - $\frac{1}{2}$  teaspoon salt
  - 1 tablespoon olive oil
- 1 pound and 2 ounces unbleached bread flour (*about 3- $\frac{1}{4}$  cups*)
  - $\frac{1}{4}$  cup cornmeal

Place the tepid water in a mixing bowl. Dissolve the yeast and salt in the water. Add the oil, 1- $\frac{1}{2}$  cups of the flour, and the cornmeal. Beat together for 5 to 10 minutes to form a sticky batter. Knead in the remaining flour until you have a smooth dough. Place on a clean counter and cover with the bowl (*or place in greased bowl and cover*). Allow to rise until double in bulk, about 1 hour.

Punch the dough down and divide into 3 equal parts. (*I divide it in half.*) To make a pizza, roll a portion of the dough on a lightly floured surface to a 14-inch diameter. Place the rolled dough on a lightly oiled perforated pizza pan. Add toppings, then bake at 450° for 15 to 16 minutes.

*NOTE: If you have a baking stone you can prepare the pizzas on a wooden paddle dusted with a little cornmeal, and slide the pizzas directly onto the hot stone. Baking time will be reduced slightly.*



## — MOM'S PIZZA DOUGH —

SUBMITTED BY LORIJEAN44 (LORI)

*This is my Mom's pizza crust recipe that I've used for well over 20 years, especially when I'm making pizzas for a crowd (can only fit a couple of rather small pizzas on my baking stone!) This recipe doubles, triples, quadruples—no problem!! In fact, I always double the recipe to make 2 large rectangular pizzas.*

- 1 package yeast
- 1- $\frac{1}{4}$  cup warm water
- 3 tablespoons shortening
  - 4 cups flour
- 1 tablespoon gluten (*optional*)

Combine ingredients and knead for 10 minutes.

Place in well-greased bowl, cover, and let rise in warm spot for 1- $\frac{1}{2}$  to 2 hours.

Put 2 tablespoons oil on 2 round pizza pans.

Spread dough on the trays. Let dough rise an additional 15 to 30 minutes.

Bake at 500° F. until slightly browned, about 10 minutes. Add sauce and desired toppings. Bake at 500° F for an additional 7 to 9 minutes until cheese is melted.



## — HERBED FOCACCIA —

SUBMITTED BY LORIJEAN44 (LORI)

- 2-½ teaspoons (1 package) active dry yeast
  - ½ cup warm water (105° F to 115° F)
    - 1-½ cups milk
    - 6 tablespoons olive oil, divided
  - 6 cups unbleached all-purpose flour
    - 2 teaspoons salt
  - 1 teaspoon chopped thyme or ¼ teaspoon dried thyme
- 1 teaspoon chopped fresh rosemary or ¼ teaspoon dried rosemary
  - 1 teaspoon chopped fresh sage or ¼ teaspoon dried sage
    - coarse salt to taste

In a small bowl, sprinkle the yeast over the warm water and let stand until creamy, about 5 minutes. Stir until dissolved. Add the milk and 4 tablespoons of the olive oil and stir to combine.

In a large bowl, using a wooden spoon, stir together the flour, salt, thyme, rosemary, and sage. Add the yeast mixture and stir until soft dough forms, about 2 minutes. Turn out the dough onto a lightly floured work surface and knead until smooth and elastic, about 10 minutes. Shape dough into a ball.

Oil a large bowl, place the dough in the bowl, and turn it once to coat the top. Cover the bowl with plastic wrap and let the dough rise in a warm, draft-free place until doubled in bulk, about 1 hour.

Oil a 15 x 10 x 1 inch jelly-roll pan. Punch down the dough, transfer to the prepared pan, and flatten it out with your hands to cover the bottom completely. Cover with plastic wrap and let rise again in a warm place until doubled in bulk, about 1 hour.

Preheat oven to 450° F.

Using your fingertips, press down firmly into the dough to make dimples about 1 inch apart and 1 inch deep. Drizzle the entire surface with the remaining 2 tablespoons oil and sprinkle with the coarse salt.

Bake until golden brown, 25 to 30 minutes. Slide the focaccia onto a wire rack to cool completely. Cut into squares to serve.

*Variation: After drizzling with oil, strew lightly sautéed onions over surface of dough (onions should not be cooked through), then sprinkle with coarse salt. Bake as directed.*

Serves 8



— TOMATO SAUCE FOR PIZZA —

SUBMITTED BY CHASE (SHARON)

- 1 tablespoon olive oil
- 1 onion, finely chopped
- 1 glove garlic, minced
- 1 14-ounce can of tomatoes, puréed
- 1 tablespoon chopped herbs of your choice such as  
thyme, parsley, oregano, basil and rosemary
- salt and pepper

In a pan heat the oil. Sauté the onion and garlic until soft. Add the remaining ingredients and simmer for about 15 minutes or until correct consistency.



— **MARGHERITA PIZZA** —

SUBMITTED BY CHASE (SHARON)

- pizza dough
- tomato sauce
- 5 ounces of good mozzarella, thinly sliced
  - 2 ripe tomatoes, thinly sliced
  - 8 basil leaves, ripped
  - freshly grated parmesan

Arrange on pizza shell in the order given.



— QUATTRO STAGIONI —  
(THE FOUR SEASONS)

SUBMITTED BY CHASE (SHARON)

- pizza base
- tomato sauce
- 3 tablespoon olive oil
- 2 ounces of button mushrooms
  - 2 ounces Parma ham
  - 6 black olives
- 4 artichoke hearts, quartered
  - 3 anchovy fillets
- 2 ounces mozzarella thinly sliced
  - 8 fresh basil leaves.

Lightly sauté the mushrooms in the oil.

Spread the tomato sauce on the crust and use a knife to score the sauce into 4 sections... do not cut the crust. In one section scatter the mushrooms, in the next the ham and olives, in the next the artichoke hearts and layer the mozzarella in the last quadrant. Scatter torn basil over everything, drizzle with olive oil and sprinkle with salt.



## — HAM AND ASPARAGUS PIZZA —

SUBMITTED BY MQMOI

*You can just use roasted garlic for the sauce and skip the jarred sauce.*

*I've done this before, but I would roast two garlic heads.*

- prepared pizza crust like Boboli (14 ounce) or your own homemade
  - fresh head of garlic
    - olive oil
    - thyme
  - $\frac{1}{3}$  cup Alfredo pasta sauce (or similar—I use Bertolli)
- 4 ounces thinly sliced deli ham or specialty ham like prosciutto or capicola
  - 12 spears al dente asparagus, cut into pieces
- 1- $\frac{1}{2}$  cup Gouda (a combination of regular and smoked is good) or Gruyère cheese

Remove top third of outer garlic layer.

Put in piece of foil. Drizzle with olive oil, season with thyme.

Bake at 375° for 45 minutes.

Cool enough to handle, then pop out creamy garlic into a small bowl. Mix in the Alfredo sauce. Set aside.

Spread on crust when you are ready to assemble pizza.

Layer ham evenly over crust, then asparagus,  
then top with cheese.



— SPINACH - MUSHROOM - BACON PIZZA —

SUBMITTED BY MQMOI

- prepared pizza crust like Boboli (*14 ounce*) or your own homemade
  - fresh head of garlic
  - olive oil
  - thyme
- $\frac{1}{3}$  cup Alfredo pasta sauce (*or similar—I use Bertolli*)
  - $\frac{1}{2}$  pound mushrooms
  - 4 ounces (*or more*) fresh baby spinach
  - 6 slices cooked bacon
  - 1 cup grated Asiago cheese

Sauté mushrooms until golden brown. At last minute, add spinach and heat until it wilts slightly.

Remove top third of outer garlic layer. Put in piece of foil. Drizzle with olive oil, season with thyme. Bake at  $375^{\circ}$  for 45 minutes. Cool enough to handle, then pop out creamy garlic into a small bowl. Mix in the Alfredo sauce. Set aside. Spread on crust when you are ready to assemble pizza.

Spread mushrooms and spinach over crust.

Sprinkle with bacon pieces.

Top with grated cheese.