



## Pizza Del Popolo

### For The Quick Pizza Dough:

6 Cups (754gr.) All-Purpose Flour  
2 ½ Cups Warm Water (Should feel slightly warm to the touch)  
1/8 Cup Sugar  
3 tsp. Instant Yeast  
1/8 Cup Olive Oil  
2 tsp. Kosher Salt

1. Add the sugar to the warm water and stir to dissolve the sugar.
2. Sprinkle the dry yeast on top of the water and set aside allowing the yeast to bloom.
3. As the yeast starts to work, it will change from a brown sand like layer on top of the water to a bubbly, frothy consistency. This should take about 10 minutes.
4. In a large mixing bowl add the salt to the flour and mix well.
5. Once the yeast is ready, add the yeast and water to the flour along with the olive oil.
6. Mix the ingredients together in the bowl until the dough comes together into a single ball.
7. The dough should be wet and sticky, it should stick a little bit to your hands and to the bottom of the mixing bowl.
8. As you are mixing the dough, adjust the consistency of the dough by adding water if it is too dry, or more flour if it is too wet.
9. Once the consistency of the dough is correct, turn the dough out onto a work surface like a large cutting board or your countertop.
10. Knead the dough for about 5 minutes, then roll into a large ball.
11. Divide the dough into 6 equal portions (or 4 if you want to make large pizzas).
12. Roll the individual portions of dough into balls and place on a baking tray lined with parchment paper.





13. Cover the dough loosely with plastic food wrap and place in a warm area to allow the dough to proof, about 20 minutes.
14. Preheat your oven to 550°F (or as hot as it will go).
15. Once your dough is proofed, remove one ball of dough at a time from the baking tray and place on a well-floured pizza tray, or if you are going to cook the pizza on a baking tray, line it first with a sheet of parchment paper before flouring.
16. Flatten the dough with your hands to make a flat disk about 6" in diameter.
17. Gently pull the dough from the edge outwards, rotating the dough after every pull, until you reach about 10" diameter.
18. With the tips of your fingers flatten and push the dough from the center out to the edge of the circle. Try to make sure that the thickness of the dough is consistent except for the outer edge. Around the perimeter of the circle, we want to have a thicker circle of dough to produce a nice crust.
19. Once the dough is pulled into shape, top with your favorite toppings and bake until the crust is dark and crispy.

**For The Pizza Sauce:**

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| 2 Pcs.   | Garlic Cloves – Peeled and cut into 4 pieces each                          |
| 1 Tbl.   | Olive Oil  |
| 1 Can    | San Marzano DOP Tomato Passata (Crushed or Puréed Tomatoes With Just Salt) |
| 2 Sprigs | Fresh Oregano  |
| 1 Sprig  | Fresh Basil  |

1. Place the oil in a pot over low heat and add garlic.
2. Cook the garlic over very low heat, moving the pieces around in the pan until they are soft, about 5 minutes. There should not be any dark brown colour on the pieces of garlic.
3. Remove the garlic from the pot and add the tomatoes, oregano, and basil to the pot.
4. Increase heat to bring the sauce to a simmer and cook for 15 minutes.
5. Check seasoning and add salt and pepper if needed.
6. Remove from the pot and let cool before assembling the pizza.





## Four Delicious Pizzas

### **Margherita:**

The classic pizza, the one that is used to judge every pizzaiolo in Italy. We are going to make it a little special by adding Buffalo Mozzarella which will be added after the pizza comes out of the oven.

- 6 oz. Tomato Sauce – See Previous Recipe
- 1 Pc. Mozzarella Di Bufala D.O.P.
- 7 Pc. Large Leaves Of Basil

1. Spread the tomato sauce on the pizza shell.
2. Cook the pizza at a very high heat (550°F in the oven) until the crust is dark brown.
3. Remove from the oven and immediately add many small spoonful of Mozzarella cheese to the pizza, spacing them out evenly.
4. Tear the basil into small pieces and spread around the pizza.
5. Cut and serve immediately.

### **Capricciosa:**

One of my favourites, this pizza has it all. Sweet and salty, savory and earthy. A great way to introduce artichokes into anyone's diet.

- 5 Oz. Tomato Sauce – See Previous Recipe
- 1 Pc. Fior Di Latte Cheese – Cut Into ¼" Thick Slices
- 3 Slices Prosciutto Cotto – Cut Into Small Pieces
- 4 Pcs. Cremini Mushrooms – Peeled and Cut Into Small Pieces
- 3 Pcs. Artichoke Hearts – Cut Into 8 Wedges Each





- 12 Pcs. Mixed Olives – Pitted and Cut In Half
- 2 tsp. Olive Oil D.O.P.
- 5 pcs. Large Leaves Of Basil

1. Spread the tomato sauce on the pizza shell.
2. Top the pizza with the remaining ingredients except the basil and olive oil.
3. Cook the pizza at a very high heat (550°F in the oven) until the crust is dark brown.
6. Remove from the oven and drizzle with the olive oil.
7. Tear the basil into small pieces and spread around the pizza.
8. Cut and serve immediately.

**Prosciutto Crudo:**

Ok, so I have gotten into many arguments with Italian Pizzaiolos and pizza purists alike because of this pizza. Generally, prosciutto is added to a pizza after it comes out of the oven so that the heat of the pizza warms and gently cooks the prosciutto. Adding the prosciutto to the pizza before it goes in the oven will make the prosciutto crispy and intensify the flavours. The problem is I love crispy prosciutto, but I also love the soft delicate flavour of the slightly warmed prosciutto. So, in the name of gluttony I do both!

- 5 Oz. Tomato Sauce – See Previous Recipe
- 4 Oz. Fontina Cheese D.O.P. – Grated
- 6 Slices Prosciutto Di Parma D.O.P.
- 2 Oz. Baby Arugula Leaves
- 2 tsp. Olive Oil D.O.P.

1. Spread the tomato sauce on the pizza shell.
2. Top the pizza with the Fontina cheese.
3. Tear 3 Pcs of prosciutto into small pieces and place around the pizza.
4. Cook the pizza at a very high heat (550°F in the oven) until the crust is dark brown.





5. Remove from the oven and place the remaining 3 slices of prosciutto on the pizza.
6. Drizzle with the olive oil.
7. Tear the basil into small pieces and spread around the pizza.
8. Cut and serve immediately.

**Gorgonzola:**

This pizza is not for the meek of palate. This pizza is large in flavour, but very well balanced and will leave you scrambling to make another one.

- 5 Oz. Tomato Sauce – See Previous Recipe
- 4 Oz. Gorgonzola D.O.P. – Crumbled
- 6 Pieces Rapini – Blanched and Roughly Chopped
- 3 Oz. Roasted Peppers – Cut Into thin Strips
- 2 tsp. Olive Oil D.O.P.

1. Spread the tomato sauce on the pizza shell.
2. Top the pizza with the Gorgonzola cheese.
3. Spread the remaining 2 ingredients over the pizza.
4. Cook the pizza at a very high heat (550°F in the oven) until the crust is dark brown.
5. Remove from the oven and drizzle with the olive oil.
6. Cut and serve immediately.

Recipes by  
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