



Pizza & Strawberries Class Equipment and Ingredient List

Ingredients

1 bunch basil fresh
2 lb strawberries, with stem, large

8 oz mozzarella cheese, whole milk, block
OR Miyoko's vegan mozzarella cheese

2 Tablespoon olive oil
 $\frac{3}{4}$ teaspoon yeast, dry active (see picture below)
3 cups Flour ("00", AP or gluten free)
1 teaspoon salt
1 8oz can tomato sauce (or marinara sauce)
12 ounces dark chocolate, semi sweet
7 ounces *white chocolate candy melt* (optional see picture)

Equipment

Baking sheet or pizza pan
Baking sheet with parchment paper
Rubber spatulas
Fork
2 Medium heatproof bowl
Medium pot
Piping bag or small ziplock bag (optional)
Cheese grater
Knife
Cutting board





Margherita Pizza with Handmade Crust

SERVES: 4

Dough

- 1 cup water, warm
- 2 Tablespoon olive oil
- $\frac{3}{4}$ teaspoon yeast, dry active
- 2- $\frac{1}{2}$ cups Flour (see note on side) or GF flour
- 1 tsp salt

Toppings

- 8 oz canned Tomato sauce
- Seasonings optional (garlic granulated, paprika, dried oregano)
- 8 oz **mozzarella cheese**, whole milk, block
- Basil, fresh

Preheat oven to highest temperature (550F degrees) for 30 minutes.

Substitution and variations

- Most flours will work with varying results. Best option is "00" flour (see pix), 2nd option is BREAD flour and 3rd option is All Purpose flour
- Pizza can also be made on the stove which will be demonstrated in class

Something to Chew On

- Pizza is a famous food from Italy
- Margherita pizza represents the colors of the Italian flag: red, white and green
- Mozzarella is a good source of protein and calcium. Has less fat and sodium than other cheeses.

Dough

- In a large mixing bowl, add warm water, olive oil and yeast. Whisk to dissolve yeast.
- Add into bowl, flour and salt. Use a fork or a spoon and stir to combine. Once dough forms, remove dough to clean counter or cutting board (lightly dusted with flour) and use hands and knead for 3 minutes. If too wet, add a little bit of flour at a time. Dough should feel wet but not sticky.
- Place back in the bowl and cover with a damp towel. Set aside in a warm place for 30 - 60 minutes.
- Pull rested dough out onto a well-floured surface. Cut into 4 equal pieces and cover with a towel. One at a time, place each dough ball on a heavily floured surface and use your fingers to press it flat, then carefully stretch it until a round pizza dough to a size about as big as your head. Make sure the bottom is WELL COVERED with flour and place onto a baking sheet.
- Spread a thin layer of sauce and sprinkle grated cheese. Bake on bottom rack of oven for about 15 minutes,, until nicely browned.
- Remove from oven, add fresh basil and serve hot!

Toppings

- Taste the tomato sauce and adjust with spices like, garlic, paprika and dried oregano.
- Grate mozzarella cheese.
- Chop basil



Chocolate Cover Strawberries

MAKES: 24 Strawberries

- 2 pounds strawberries, large with stems
- 12 ounces dark chocolate
- 7 ounces white chocolate melts (optional) see pix

- 2 med sized heat proof bowls (if not using white chocolate, than just one)
- Small pot to make a double boiler
- Baking sheet with parchment paper
- Piping bag or small ziplock bag (optional)

Substitution and variations

- Dried fruits, sliced bananas and cookies can also be dipped in melted chocolate

Something to Chew On

- Strawberries are full of fiber and good for digestion. Also contains vitamin C and antioxidants

Strawberries

- Rinse and pat dry the strawberries. Doing this ahead of time will ensure they are fully dry.

Melt chocolates

- Melt your batches of chocolate in a double boiler by placing each chocolate in a heat-proof bowl and setting it over a small pot with an inch or two of simmering water. You can also use a microwave to melt the chocolate. Heat it at 50% power in 30-second intervals, stirring in between, until fully melted.
- Place melted chocolate into smaller bowls to dip the strawberries easier.

Dipping

- Dip each strawberry in chocolate. Place each strawberry on parchment paper to set. If you want to add any toppings, sprinkle them while the chocolate is still wet.
- For added decoration, add a contrasting color of chocolate to a piping bag, snip off the tip, and pipe over the dipped part of the strawberry to create stripes.
- Set aside to let the chocolate harden, or place them in the refrigerator for 15 minutes to firm up quickly.