

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Pizza Three Ways: Margherita, Wild Mushroom-Spinach Ricotta and Lamb Merguez

BY CHEF JOEY ALTMAN

Pizza Dough

Ingredients

1 tbsp. active dry yeast
1.5 cup warm water
(105-115°F)
4 cups unbleached
all-purpose flour
¼ cup olive oil
2 tsp. salt
Olive oil for the bowl

Directions

Sprinkle the yeast over the water. Let stand 1 minute, or until the yeast begins to foam. Stir until the yeast dissolves.

In a large bowl, combine the flour and the salt. Add the yeast mixture and stir until a soft dough forms. Turn the dough out onto a lightly floured surface and knead, adding more flour if necessary, until smooth and elastic, for about 10 minutes.

Lightly coat a large bowl with oil. Place the dough in the bowl, turning it to oil the top. Cover with plastic wrap. Place in a warm, draft-free place and let rise until dough doubles in bulk, about 1 ½ hours.

Flatten the dough with your fist. Cut the dough into 4 pieces and shape the pieces into balls. Flatten the dough slightly. Dust the tops with flour. Place the balls of dough on a floured surface and cover each with plastic wrap, allowing room for the dough to expand.

Let rise for 60 minutes, or until doubled.

Pizza #1: Margherita

Ingredients

Tomato Sauce
Mozzarella (fresh)
Fresh Basil leaves
Sea Salt

Directions

Preheat oven to the highest setting or 500°F. Top the pizza dough with tomato sauce, then the mozzarella. Bake for 6-9 minutes. Remove from the oven and top with the fresh basil leaves and sea salt.

Continued on next page

Pizza #2

Wild Mushroom-Spinach Ricotta

Ingredients for Each Pie

½ cup mushroom mixture*

½ cup spinach-cheese mixture**

¼ cup grated mozzarella

*Mushroom Mixture Ingredients

½ cup thinly sliced cremini mushrooms

½ cup chopped maitake mushrooms

2 tbsp. balsamic vinegar

2 tsp. kosher salt

¼ cup olive oil

**Spinach-Cheese Mixture Ingredients

½ cup thinly sliced cremini mushrooms

*Mushroom Mixture Directions

Combine everything in a bowl and let marinate for 5 minutes.

**Spinach-Cheese Mixture Directions

In a large pan on high heat sauté the spinach and water for 15 seconds, or until the spinach is well wilted. Place in a colander and spray with cold water. Squeeze out as much water as possible, then roughly chop.

In the same sauté pan, cook the onions and garlic in the olive oil until tender and just slightly browned.

Combine the spinach, onion mixture, ricotta and tomato sauce. Chill until using.

This will keep for 3 days.

Pizza Directions

Spread the cheese mixture on the pizza dough and cover with a thin layer of the marinated mushrooms then some grated mozzarella.

Preheat oven to the highest setting or 500°F. Bake for 6-9 minutes.



B

Continued on next page

Pizza #3

Lamb Merguez

Main Ingredients

Tomato sauce

Lamb Merguez sausage, (raw)
broken into small pieces

Feta cheese

Mozzarella Cheese

Garnish with chopped
parsley and mint

Sausage Ingredients

¾ lb. fresh ground lamb
shoulder

¼ pound ground pork

2 garlic cloves, minced fine

1 tsp. grated fresh ginger

1 ½ tbsp. spice mix*
(see ingredients below)

2 tbsp. harissa

1 tbsp. tomato paste

¼-½ tsp. salt, to taste

*Spice Mix Ingredients

1 tbsp. coriander seed,
dry toasted

1 tbsp. cumin seed,
dry toasted

1 tbsp. anise seed, or fennel
seed, in a pinch, dry toasted

1 tbsp. ground cinnamon

½-1 tsp. cayenne, hot
pimentón or Aleppo pepper
(my favorite!)

2 tsp. turmeric

Directions

Mix the spice mix ingredients together, which will make plenty.
Then mix together with the sausage ingredients.

Preheat oven to the highest setting or 500°F. Top the pizza dough
with the sauce, sausage, feta then mozzarella. Bake for 6-9 minutes.
Remove from the oven and garnish with the chopped herbs.