

The Singing Chef - Andy LoRusso

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Grilled Pizza

Serves

8

Ingredients

Basic Dough

- 1 1/4 oz package of active dry yeast (instant can be used)
- 1 tsp. sugar
- 1 cup warm water (105 to 115 degrees)
- 3 cups all purpose flour (double o flour oo, is the best if available)
- Extra flour if needed
- Bread flour can also be used. (high gluten)
- 1 tsp. sea salt (kosher salt ok)
- 3 tbs. olive oil (more if needed)

Andy's Pizza Sauce

Yields about 1 quart

3 to 6 pounds Fresh Roma Italian tomatoes, cut in halve roasted in 400 degree oven, with olive oil, then drained, de seeded and put into blender.

Add two or three cloves of garlic

Fresh Basil leaves-8

Kosher salt

Olive Oil

Blend all well and put into container to spread onto pizza

Preparation Instructions

In a small bowl or measuring cup, stir yeast and sugar into water and let sit for five minutes until foamy. Make sure hot water is not over 110 degrees. (If using instant yeast, just add to flour). Place flour, salt in the work bowl of a food processor. Turn on and slowly pour the yeast mixture through the feed tube and let the dough mass together. Next add the oil though the feed tube and process the dough until it clings to the side of the bowl but is still moist. If its to sticky add more flour, if to dry more water. Process until kneaded, about 40 seconds. The dough should be supple and elastic when you stretch it with your hands.

Transfer the dough to a large plastic food bag that has been sprayed with spam, you can also cover the dough with a little flour to prevent it from sticking, and squeeze all the air out and seal the top. Leave room inside for the dough to expand. Place the bag in a bowl and let it rise in a warm spot until doubled, about 1 hour. Punch the dough down. The dough can be used now or refrigerated for

up to 5 days.

Divide the dough into 4 equal portions. About 6 oz each. Roll each piece on a cutting board with some flour to make about an 8 inch circle or rectangle, almost like a flat bread shape. Stack the rounds between oiled sheets of waxed paper. It can be rolled in advance and refrigerated several hours or frozen. Or you can roll it out on an oiled baking sheet and cover. Suggested toppings could be: 1/2 cup extra-virgin olive oil, 2 tsp. minced garlic, 2 cups fontina cheese 2/3 cup grated pecorino Romano cheese. 1 1/3 cups canned tomatoes in heavy puree or chopped. Marinara sauce and 1/2 cup thinly sliced basil leaves and 2 cups fresh thyme. For the grill, form into a 10 inch circle or square. Brush with olive oil on one side. Put on grill. Grill should be at least 500 degrees or so. Cover grill with lid and grill until marks show, and keep rotating the dough until golden crisp. Turn over dough and place ingredience on starting with the cheese first then the sauce. Cook until sauce and cheese bubbles. Cut and serve. If using the oven, heat to 400 to 500 degrees. Place on a pizza stone on the bottom rack. Using a floured pizza peal or paddle, slide in and out.