



DIRECTIONS

Start by making the pizza dough....

1. Sprinkle yeast over warm milk. Add the honey and stir.
2. Meanwhile, measure 1/2 of the flour and place in a large bowl. When the surface of the milk/yeast mixture looks foamy, add it to the flour. Mix well with your hands.
3. Add the warm water, salt, olive oil and the remaining flour, incorporating the flour gradually until fully absorbed. If your dough is too wet, add a little more flour. If it is too dry, add a bit more warm water.
4. Take the dough out of the bowl and place on a lightly floured surface. Knead by hand about 10 minutes, making sure to frequently fold dough over (as if you were folding laundry). This is a trick my Neapolitan grandmother taught me as a child. It is important for achieving an airy crust so famous in Naples, Italy, the birthplace of pizza. Also, the use of milk and honey in the dough, will produce a crispy on the outside/soft on the inside pizza crust.
5. When the dough looks smooth and elastic, shape it into a ball and place it in a lightly oiled bowl. Cover with plastic film first and a clean kitchen towel over that. Place in a warm and draft-free area to allow dough to rise. It should double in size in about 2 hours.

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BLUE GROTTO PIZZA

INGREDIENTS

- **For the dough:**
- 3 cups of Caputo 00 bread flour (may substitute with any bread flour), plus more for kneading
- 1/2 cup warm milk (105-110F)
- 1/2 cup warm water
- 1 packet dry yeast, 0.25 ounce
- 1 teaspoon honey
- 1 1/2 teaspoon salt
- 2 tablespoons extra virgin olive oil
- **For the sauce:**
- 1 cup Pomi' strained tomatoes (in the carton, imported from Italy- May substitute with tomato puree)
- 2 tablespoons extra virgin olive oil
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 2 tablespoons grated Parmigiano
- pinch of oregano
- black pepper to taste
- **For the Toppings:**
- 2, 4.5 oz. jars Tuna Fillets in olive oil (may substitute with cans if imported tuna in jars is not available)
- 1 cup 4 cheese Italian Blend shredded cheese
- 2 cups fresh arugula
- 1 tablespoon extra virgin olive oil
- 1 teaspoon white balsamic vinegar
- 4 ounces Gorgonzola cheese, crumbled
- freshly ground pepper to taste



BLUE GROTTO PIZZA

DIRECTIONS (CONT.)

The sauce....

1. Pour the strained tomato into a bowl. Add the garlic powder, extra virgin olive oil, grated Parmigiano, pinch of oregano, salt and pepper and mix well. Taste the sauce to see if it needs adjustments and proceed accordingly.
2. Prepare the toppings...
3. Open and drain the tuna fillets, reserving the olive oil from their containers. You will need it later. Flake the fillets and set aside.
4. Place the clean and dry arugula in a bowl. Prepare the simple dressing by mixing the olive oil with the balsamic vinegar.
5. Preheat oven to 450 degrees.
6. Assembling the pizza...
7. Grease a 16" inch pizza pan with butter or shortening. Stretch the dough into an even circle, making sure to form a "lip" around the edge of the pizza.
8. Evenly distribute the sauce over the pizza crust until you have a nice, even layer but not too heavy. In fact, too much sauce will result in a soggy pizza.
9. Arrange the flaked tuna fillets over the sauce.
10. Sprinkle the shredded cheese evenly over pizza.
11. Drizzle the entire surface of pizza with 3 tablespoons of the reserved tuna oil.
12. Bake in hot oven for 15 to 20 minutes, until crust is golden and done to your liking.
13. While the pizza is cooking, mix the dressing with the arugula. Use your clean hands for this step. It's not much dressing because you want just a coating of it on the arugula leaves.
14. Take the pizza out of the oven when ready. Top with the dressed arugula. Sprinkle the Gorgonzola evenly over the arugula. Finish with freshly ground pepper.
15. Serve immediately accompanied by a chilled bottle of Sebastiani Steel Chardonnay, Carneros.