

## Caesar Salad with Fresh-made Dressing and Croutons

*Makes 4 servings*

### Ingredients

#### For Salad:

- 2 romaine hearts
- ½ large or 1 small baguette
- 1 tsp dried oregano
- 2 tbsp olive oil

#### For Dressing:

- 6 egg yolks
- 1 cup olive oil
- Paste:
- 2 tbsp lemon juice
- 2 tbsp white vinegar
- 1 cup parmesan, grated
- 1 tbsp capers
- 4 pieces of anchovies
- 4 cloves garlic
- 3 tbsp cold water
- Salt and pepper to taste



### Directions

#### For croutons:

1. Preheat the oven to 375 F
2. Cut bread into 1/2 inch cubes and place on a parchment-lined baking tray.
3. Sprinkle with the dried oregano and drizzle with olive oil. Toss around lightly to evenly coat.
4. Bake for 10 minutes, or until crunchy and golden-brown.

#### For dressing:

1. Add all paste ingredients and egg yolks to a food processor and blend well for about 20 seconds.
2. While blending, slowly pour in oils in a steady stream.
3. Season to taste and toss with lettuce

#### For the Salad:

1. wash, dry and chop lettuce into bite size pieces
2. Mix with dressing, then add croutons.
3. Enjoy!

## Homemade Thin Crust Pizza

*Makes 2 medium pizzas*

### Ingredients

- Pizza dough (see recipe)
- 1 tbsp EV olive oil
- 1 ball Shredded mozzarella
- ¼ to ½ cup Tomato sauce (see recipe)
- Toppings (sliced mushrooms, julienned red and green peppers, olives, etc.)
- 1 cup Regianno parmigiano cheese, grated fine
- Semolina flour or finely ground cornmeal



### Method

1. Pre-heat oven to 500F and place pizza stone in the oven (if using)
2. Dust the dough with Semolina (not fine) and roll out the dough to desired shape. Have plenty of semolina on the work surface so it does not stick
3. Sprinkle pizza sheet or baking sheet with semolina to prevent sticking. Place dough on sheet and stretch out to desired thickness
4. Drizzle the dough lightly with olive oil and prick the dough all over with a fork
5. Using a spoon sparsely coat the dough with the tomato sauce. Too much and the crust will be soggy
6. Place in oven and cook for about 5 minutes. Remove to add cheese and toppings
7. Sprinkle with grated mozzarella and add toppings
8. Dust toppings with finely grated parmesan cheese
9. Using a pizza paddle place the pizza on the pizza stone and cook until crust is golden brown (5 minutes).
10. Remove from oven, lightly top with additional parmigiano cheese, slice and serve.

***N.B. If you do not have a pizza stone and paddle use a pizza pan or a large tray to cook the pizza on***

## Raw Pizza Sauce

### Ingredients

- 1 can San Marzano tomatoes drained (good quality Italian tomatoes preferred)
- ½ tbsp Olive oil
- ½ tbsp dry oregano
- 2 cloves garlic minced

### Method

Combine all of the ingredients in a food processor and pulse 3 or 4 times so that the sauce remains a bit chunky

## Pizza Dough

### Ingredients

- 3 cups all purpose flour
- 1 cup warm water
- 1 tbsp honey
- 1 tsp salt
- 1 tbsp dry active yeast (1 tbsp per cup of liquid)
- 2 tbsp olive oil

### Method

1. Fill a mixing bowl with hot water and let sit for 5 minutes.
2. Empty the mixing bowl then add the 1 cup of warm water, honey and salt and dissolve (if the bowl is cold it will lower the temp and prevent the yeast from activating).
3. Add yeast and wait for the foam raft to form (about 10 minutes).
4. Add flour to food processor or mixer, turn it on and add activated yeast mixture. Mix with the dough hook for 4 to 5 minutes until a firm dough is formed that isn't sticky.
5. Place the dough in a bowl and brush with oil. Cover with plastic wrap and let it rest in the fridge for at least 30 minutes or overnight. It should almost double in size.