

gemelli

passion for food

FREE RECIPE E-BOOK
APRIL 2019





Pizza Dough

One of Gemelli's favorite pizza dough recipes that we use in our own homes. Note: Total time to prepare is about 1 ½ hours.

**3 1/2
- 4
cups** Bread flour, plus more for rolling (you may substitute double 00 for flour)

**1
tsp** Sugar

**1
pack** Instant dry yeast

**2
tsp** Kosher salt

**1 1/2
cup** Cups water, 110° F (use a kitchen thermometer to test water temperature)

**2
tbs** Olive oil, plus 2 tsp

Directions:

1. Combine the flour, sugar, yeast and kosher salt in the bowl of a stand mixer and combine. While the mixing is running, add the water and 2 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon as a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.
2. Grease a large bowl with the remaining 2 teaspoons of olive oil, add the dough, and cover the bowl with plastic wrap and put it in a warm area to let it double in size, about one hour. Turn the dough out onto a lightly floured surface and divide it into 3-4 pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for an additional 10 minutes.

Cooks note: Using bread flour will give you a much crisper crust. If you can't find bread flour, you can substitute it with an all-purpose flour which will give you a chewier crust.



di Piazza Gemelli Pizza Sauce

From our sauce pan to yours... Taste the tradition of the di Piazza's family pizza sauce.

- 1** San Marzano tomatoes
- 28 oz** (whole, peeled, or puree)
- can**

- 16 oz** Tomato paste
- can**

- 1 tsp** Cane sugar

- 4 tbs** Extra-virgin olive oil

- 1** Shallot, minced

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- 4** Cloves of garlic, minced

- 2 tsp** Italian seasoning

- 5** Basil leaves, sliced finely

- 1 tsp** Red pepper flakes (optional)

- 1/4** Chicken stock
- cup**

Directions:

1. Use blender to pulse or puree the tomato sauce, tomato paste, sugar to your liking and thickness. set aside.
2. Heat olive oil in a sauce pan on medium heat. Add minced shallots for 1-3 minutes and stir.
3. Add fresh minced garlic to the olive oil and shallots. Keep stirring until the garlic starts to brown.
4. When garlic begins to brown pour in tomato sauce mixture
5. When sauce starts to bubble add italian seasoning, red pepper flakes, and basil
6. Stir in chicken stock and put sauce to simmer. Cover pan and let simmer for at least 30 minutes to reduce sauce.
7. You may let your sauce simmer as long as you want. The longer the simmer, the more intense the sauce will taste. we prefer at least a slow 3 hour simmer for best results.



Basil and Garlic White Pizza

Traditional pizza is always delicious, but there is something about a cheese-filled white pizza.

5 Cloves of garlic, minced

3.5 tbs Extra-virgin oil

8 oz Mozzarella cheese cut into slices

1/2 cup Part-skim ricotta cheese

15 Basil leaves, divided

1 oz Shaved parmesan cheese

Directions:

1. The Gemelli Twin Pizza Oven does not need to be Preheated.
2. Mix together minced garlic and 2 ½ tbs extra-virgin olive oil in a small bowl.
3. Pizza dough 1/4 of Gemelli Pizza Dough recipe (from Page 2).
4. On a lightly floured surface, roll out dough into a 10-12-inch round and place on the Gemelli pizza drawer mesh surface.
5. Using a pastry brush, brush dough with garlic olive oil mixture completely to edges.
6. Layer the slices of mozzarella on top of dough and spoon crumbles of ricotta cheese around.
7. Cover pizza with 12 basil leaves and parmesan cheese shavings.
8. Bake for about 18-22 minutes, until crust is browning and crispy.
9. Chiffonade remaining 3 basil leaves and sprinkle over the top.