

La Pasta Per Pizza

MUGNAINI PIZZA DOUGH

Yields 6-8 individual 8-10" pizzas.

- 4 cups bread flour
- 1 teaspoon salt
- 1 1/2 cups warm water
- 2 teaspoons yeast, dissolved in 1/4 cup warm water

Place flour and salt into mixing bowl. Add water and dissolved yeast, mix well, scraping the sides of the bowl to incorporate all the flour. Mix until dough takes on a shaggy appearance.

Turn dough out onto lightly floured work surface and knead until smooth and elastic, about 7-8 minutes.

Place in a large lightly oiled bowl. Cover with plastic wrap and leave in a warm location for 2 1/2-3 hours. The dough should double in size.

Turn the dough back out onto a lightly floured surface, divide into 6-8 pieces (5-6 ounces each for individual pizzas) and roll gently into balls. Place the balls into a proofing box with lid, or place on a sheet pan sprayed lightly with olive oil and cover with plastic wrap. Let rest for about 20 minutes.

Notes:



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Pizza Recipes

PIZZA CON PATE DI OLIVE

Stretch dough onto wood peel. Sprinkle with a pinch of finely chopped fresh rosemary and grated Parmigiano. Bake in wood-fired oven for 2 minutes and serve with olive tapenade.

PIZZA CIPOLLA

Spread small amount of onion and herb mixture onto pizza dough and sprinkle with crumbled Maytag blue cheese.

Onion preparation: Thinly slice onions, place in a skillet with olive oil and pinch of salt. Cook, over low to medium heat, until caramelized. Add finely chopped fresh thyme.

PIZZA AI FUNGHI FRESCHI

Sprinkle dough with grated provolone or fontina cheese and top with thinly sliced fresh shitake mushrooms. Sprinkle with chopped fresh parsley and tarragon. Add a pinch of grated Parmigiano and drizzle with olive oil.

PIZZA PEPPERONI AROSTITI

Top dough with mozzarella and roasted yellow and red bell peppers.

Pepper preparation: Place whole red and yellow bell peppers on a sheet pan (no oil necessary) and roast in wood-fired oven (suggest doing this during oven heat up time) until charred. Place in a bowl and cover with plastic wrap or a plastic bag. When cool enough to touch, peel skin from peppers and slice into thin strips. Toss with olive oil, chopped fresh oregano or parsley, and salt and pepper.

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Pizza Recipes

PIZZA MARGHERITA

Place a spoonful of tomato sauce in center of dough and spread in a circular motion with back of spoon. Be careful to keep sauce inside perimeter edge of pizza dough. Sprinkle with fresh basil leaves, top with fresh mozzarella.

PIZZA ROMANO

Spread with tomato sauce as in above recipe; sprinkle with dried oregano (Mugnaini's *Origano di Calabria*), capers (Mugnaini's imported *Capers di Pantelleria* cured in salt), chopped kalamata olives, and top with fresh mozzarella.

PIZZA CAPRICCIOSA

Spread with tomato sauce as in the Pizza Margherita; sprinkle with dried oregano, top with fresh mozzarella, sliced prosciutto cotto, and sautéed mushrooms.

Mushroom preparation: Cook sliced button mushrooms in a small amount of olive oil. When water from mushrooms has evaporated, add a splash of white wine and cook 1 minute more. Add one minced clove garlic, a pinch of chopped fresh parsley, and red pepper flakes.

PIZZA MELANZANE

Top pizza dough with fresh mozzarella and wood-roasted eggplant slices.

Eggplant preparation: Peel eggplant and slice lengthwise or in rounds about 1/4-inch thick. Place onto baking sheet lined with foil and lightly sprayed with olive oil. Roast in wood-fired oven, turning once, until lightly browned on both sides. When cooked, sprinkle with salt and cover with foil. (I usually just pile the eggplant slices in middle of tray, pull up the foil and wrap to close.) When cool enough to touch, drizzle with seasoned olive oil.

Olive oil preparation: Add chopped lemon zest, chopped fresh oregano and parsley, and pinch of red pepper flakes to extra virgin olive oil.



Pizza Recipes

PIZZA ARUGULA

Top pizza dough with fresh mozzarella and seasoned cherry tomatoes (recipe below). Bake in wood-fired oven for 2-3 minutes. Scatter with fresh arugula and shaved Parmigiano.

Cherry tomato preparation: Halve or quarter the cherry tomatoes; in a bowl toss with olive oil, one minced clove garlic, salt and pepper.

PIZZA BIANCA

Top pizza dough with fresh mozzarella, grated Parmigiano, crumbled Gorgonzola, and finely chopped fresh parsley.

PIZZA GENOVESE

Top pizza dough with fresh mozzarella, diced tomato, and small dollops of freshly made pesto.

PIZZA ORTOLANO

Top pizza dough with fresh mozzarella, shredded gruyere cheese, fresh basil leaves, chopped fresh parsley, and oven roasted sliced eggplant and zucchini; drizzle with olive oil.

Eggplant and zucchini preparation: Follow eggplant roasting instructions from Pizza Melanzane.

Alternate: Add diced tomatoes to pizza with above ingredients.

Notes:



Pizza Recipes

PIZZA ALLO SPECK

Top pizza dough with fresh tomatoes and sprinkle with dried oregano. Add thin slices of speck (or mild bacon) and dollops of mascarpone cheese.

PIZZA ASPARAGI

Top pizza dough with grated provolone or fontina cheese. Sprinkle with thinly sliced sautéed asparagus. Drizzle with white truffle oil and sprinkle with shaved Parmigiano before serving.

PIZZA BROCCOLINI

Top pizza dough with fresh mozzarella, sautéed broccoli (or any other greens), and thinly sliced pancetta.

PIZZA AI ZUCCA DI FIORI

Top pizza dough with grated provolone or fontina cheese, and sautéed zucchini with blossoms.

Zucchini preparation: Thinly slice zucchini. Cook, stirring constantly, in olive oil with a small amount of minced garlic. Add fresh chopped parsley.

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