

Oh La VACHE Recipes & Wine Pairings

SHEET PAN PIZZA

WINE PARING: COLLEPAZZO CESANESE - THE NOTES OF SPICINESS AND SOUR CHERRY IS A PERFECT COMPLIMENT TO THE CREAMINESS OF THE CHEESE AND SWEETNESS OF THE TOMATO SAUCE

PRODUCTS YOU CAN PURCHASE AT OH LA VACHE WILL BE IN **BOLD!**

SHEET PAN PIZZA

SERVES 4-6

TOTAL TIME: 2HRS

INGREDIENTS FOR DOUGH:

- 2 cups **Caputo 00 flour**
- 1 tsp salt
- 1.25 cups water
- 1 tsp yeast
- 1 tsp sugar
- 1 tblsp **Rustico Extra Virgin Olive Oil**

INGREDIENTS FOR SAUCE:

- ¼ cup **Rustico Extra Virgin Olive**
- large garlic cloves, minced
- 1.5 tsp of dried oregano
- 1 can of **Bianco Di Napoli Crushed Tomatoes**

TOPPINGS:

- 1 Package of **Belgioioso sliced Mozzarella**
- ½ of a pound of **Taleggio**
- 12 slices of **Calabrese Salame**
- 10 **Divina Kalamata pitted olives, torn in half**
- 2 tblsp **Wild Mountain Capers**

INSTRUCTIONS:

THE DOUGH

- Let your faucet run until it is as hot as it can be and measure 1.25 cups of water
- Add the yeast and sugar, give it a little stir
- Rest water for 10 minutes (should look foamy at the top)
- Add flour and salt to processor, mix
- While the processor is on, add the water with foamy yeast
- Mix until the sides of mixer are wiped clean of flour, about 2 minutes
- Line a large mixing bowl with olive oil, with your hands
- Dump the dough ball in the bowl and roll the ball around to be completely oiled

- Cover the bowl with plastic wrap and let sit on counter for 1 hour (This can be done ahead, and let the dough rest in the fridge for up to 2 days. Pull it out 10 minutes before baking)
- Once the dough is resting, turn the oven on to 425

THE SAUCE

- While waiting for the dough to rise, make the sauce
- Add the oil to a small pot, heat on medium
- Add the garlic, stir 30 seconds
- Add the oregano, stir 30 seconds
- Add the tomatoes, stir
- Let cook for 10 minutes and done

FORM THE PIE

- When the dough has doubled in size (about 1 hour), rub your sheet pan with another tablespoon of oil, with your hands (you don't need extra flour, the oil will do the trick)
- With a rolling pin, roll the dough into the shape of the pan starting from the middle and working your way out, keeping the thickness as even as possible throughout the pie
- If the dough is thick in a particular spot, pick it up and let gravity stretch it out
- If the dough is retracting, hold it in place for a few seconds with your fingers
- Once it is stretched from corner to corner, use your fingers to pinch the dough into the sides of the pan, helping it to not retract and also forming a little crust
- Make sure there are not any holes in the dough or it will be a disaster and stick to the pan. What a mess!

TIME TO DRESS THE PIE!

- Use ½ cup of the sauce and spread it out
- Place your mozzarella around the pie
- Fill in the empty spots with taleggio, torn up in bits
- Strategically place the rest of the toppings around
- Feel free to add basil or arugula, once it comes out of the oven
- Bake for 20 minutes, rotate half way through.

BUON APPETITO!