

Thin Crust Pizza with Tomatoes, Sausage and Fontina

1 tablespoon yeast
1-1/3 cups warm water
3-1/2 cups bread flour
1 tablespoon sugar
1 teaspoon kosher salt
Fresh tomato sauce
Sweet Italian sausage, cooked and crumbled
Grated fontina cheese
Fresh basil
Grated parmesan

- Mix yeast and water in a small bowl. Let stand five minutes. Add the flour, sugar and salt to the bowl of a stand mixer fitted with a dough hook. With mixer on medium-low speed, add water to flour. Mix to combine, adding more water or flour as needed to form a ball. Reduce speed to low and continuing kneading until smooth and elastic, about 6 to 7 minutes.
- Turn out dough onto floured board and knead an additional minute by hand. Divide dough in two and form each half into a ball. Place each half in separate floured bowls, sprinkle with additional flour and cover loosely with plastic wrap. Set in refrigerator; let rise until doubled in size. Remove from refrigerator ½ hour before forming dough.
- Place a pizza stone in the oven and preheat to 500 degrees. Turn out the dough onto a floured work surface. Press the dough into a flat, round disc. Transfer to a pizza peel. Place the dough on a pizza peel which was been dusted with flour and top with sauce, sausage, and cheese.
- Transfer pizza to the oven and bake until the crust is golden brown. Remove from oven and garnish with basil and parmesan. Let stand five minutes and serve.

Pancetta and Sweet Corn Sauce

½ tablespoon olive oil
¼ pound chopped pancetta
1 small onion, diced
2 ears fresh corn on the cob, kernels cut from the cob
2 to 3 cloves garlic, crushed
½ teaspoon onion and garlic powder
¼ cup white wine
1 cup heavy cream
½ cup vegetable stock
Fresh chives
Sea salt and freshly ground black pepper

- Add oil and pancetta to a saute pan and bring to medium heat; cook until lightly browned.
- Add onions; cook until translucent. Increase heat to medium-high; add corn, cook until golden brown. Stir in garlic and spices; cook one minute more.
- Add wine; cook until reduced by half. Add cream and stock; simmer until reduced by one-third.
- Stir in chives; season with salt and pepper.

*Gratuity is not required but it is appreciated.
If you enjoyed the class, please consider leaving a tip for your chef/assistant.*

Ricotta Gnocchi

1 pound fresh whole milk ricotta
2 egg yolks
1 cup grated parmesan cheese
¼ teaspoon grated nutmeg
1-¼ cups all-purpose flour, or as needed
Salt and pepper

- Stir together ricotta, egg yolks, parmesan and nutmeg; season with salt and pepper. Add flour, stirring, until it forms a firm dough.
- Transfer to a floured cutting board. Gently knead into a ball; cut into two pieces and shape each piece into a rope about ½-inch in diameter. Cut each rope crosswise into 1/2-inch pieces; transfer to a floured baking sheet.

Roasted Pepper Emulsion

1 medium bunch fresh parsley
1 large roasted pepper
3 garlic cloves, peeled
2 tablespoons white balsamic vinegar
1 tablespoon Worcestershire sauce
½ teaspoon onion and garlic powder
¼ cup olive oil, or as needed
Sea salt and freshly ground black pepper

- Add six nine ingredients to a blender. With machine running, add oil (add a little water if too thick).
- Season with salt and pepper.

Lemon Olive Oil Cake with Whipped Cream

3 large eggs
10 ounces all-purpose flour
1 teaspoon baking powder
Pinch of salt
9 ounces sugar
Zest of 1 lemon
8 ounces plain yogurt
½ cup olive oil
Citrus syrup, recipe follows

- Preheat oven to 350 degrees. Grease and flour a nine-inch cake pan.
- Add the eggs, sugar and zest to the bowl of an electric mixer. Beat until pale yellow in color. Add the oil and yogurt; mix until combined. Sift together the flour, baking powder and salt; gently fold into the batter.
- Transfer batter to prepared cake pans; bake until tester comes out clean, about 35 to 40 minutes. Pour citrus syrup over cake; let stand until cooled to room temperature. Serve with whipped cream.

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