

Mediterranean Pizza

Makes 2 pizzas

1 red pepper, roasted with skin
removed, sliced

1 small zucchini

1 small Japanese eggplant, unpeeled

4 large cloves garlic, minced

6 slices onion, ½-inch thick

olive oil

salt and pepper

2 thin Boboli

1 small package. Mozzarella,
shredded

imported Provolone, shredded for
topping

1/2 pound proscuitto, shredded with
fat removed

8 pitted Greek olives, sliced Slice
or chop all vegetables about ½-inch
thick.

Combine garlic and oil. Toss all vegetables (except olives) with garlic-oil.
Add salt and pepper.

Cover baking sheet with parchment. Spread out vegetable mixture. Roast at 350-degrees for 25-30 minutes.

Spread Mozzarella on Bobboli. In order, top with roasted vegetables including red pepper, proscuito, Provolone, Greek olives.

Bake at 450-degrees for 12 minutes.

Barbecue Chicken Pizza

Makes 1 pizza

1/3 cup barbecue sauce

1/3 cup tomato sauce

2 shakes Tabasco Chipotle sauce

½ large chicken breast, skinless and boneless, cooked or leftover chicken

1 thin Boboli

1 cup high quality, smoked Gouda cheese, shredded

1 medium red onion, thinly sliced

sherry vinegar

1 tablespoon oil

fresh cilantro

Preheat oven to 450-degrees.

Mix together barbecue sauce, tomato sauce and chipotle sauce; divide into half. Cut chicken into thin strips and marinate in half the sauce. Spread remaining sauce over Boboli. Add ½ the cheese.

Sauté onions in oil for 3 minutes; remove to a strainer and cool slightly. Lightly sprinkle onions with sherry vinegar. Arrange chicken and sauce and onions over Boboli. Top with the remaining cheese. Move Boboli to a pizza pan or heavy baking sheet. Bake 12 minutes at 450-degrees. Remove from oven and sprinkle with fresh cilantro.

Serving Suggestion: Serve with chilled, mixed vegetable salad.

***Northwest Pizza**

Makes 1 pizza

Diana Gough

Suggestion: Make a double recipe; bake one and freeze the other.

1 large Boboli, thin
4 to 6 ounce mozzarella, shredded
1 ½ tablespoons *each* red and green onion, finely chopped
2 tablespoons green chilies, chopped
1 tablespoon capers
3 ounce tiny cooked shrimp
2 ounces smoked Nova salmon, chopped
3 ounces feta cheese, crumbled

Spread ingredients evenly on Boboli in order listed above. Bake in preheated 450-degree oven for 12 minutes. Remove from oven and let cool for 3 to 5 minutes. Cut and serve.

Santa Fe Pizza

Makes 1 pizza

1 thin Boboli	1 ½ red bell pepper, roasted and coarsely chopped
2 one-half chicken breasts marinated overnight in olive oil, lemon juice, cilantro, small. garlic, pepper	3 tablespoon corn
1 medium onion, thinly sliced	1 small can tomato sauce
	chipotle sauce to taste
	Jack cheese, shredded
	fresh cilantro, chopped (garnish)

Drain chicken and sauté. Sauté onions. Layer Boboli in following order: tomato/chipotle sauce, ½ cheese, chicken, vegetables, ½ cheese. Bake in preheated 450-degree oven for 12 minutes. Garnish with cilantro.

***Classic Sausage Pizza**

1 thin Bobboli

Tomato Sauce:

1 tablespoon olive oil

1 14-ounce canned S&W diced
tomatoes with juice

2 to 3 large cloves garlic, minced

½ tablespoon oregano

3 hot Italian sausages, skin
removed, broken apart and cooked

1 medium green pepper, chopped

1 medium-small onion, chopped

Mozzarella, shredded

Imported Provolone, shredded

Tomato Sauce: Sauté garlic in oil over medium heat. Add tomatoes, and oregano. Over high heat, reduce to consistency to that of tomato paste; stirring continually; set aside.

Sauté sausage; rinse with hot water, drain on toweling. Set aside. Sauté onion and pepper (no salt).

Assembly in order: Bobboli, tomato sauce, Mozzarella, sausage, pepper, onion, Provolone. Bake in 450-degree oven for 12 minutes.

White Pizza

1 Boboli
ricotta
baked eggplant
sauted onion and mushrooms
roasted red peppers
shredded mozzarella and imported provolone

Spread thin layer of ricotta in place of tomato sauce over Boboli. Add vegetables. Add cheeses. Bake in preheated 450-degree oven for 12 minutes.

Mexican Pizza

Marinade: olive oil, lime juice, garlic and salt

Sauce: tomato sauce, chipotle, cumin, oregano and sugar to taste

Layer in order:

1 Bobboli

½ chicken breast, cubed

3 tablespoons each chopped red onion and green pepper

3 tablespoons canned Mexi-corn, drained

1 tablespoon canned, diced chili

Jack cheese, shredded

Marinate chicken at least 2 hours or overnight. Drain and sauté. Saute onion and green pepper. Assemble as indicated. Bake at 450-degrees for 12 minutes. Garnish with chopped cilantro.

Chicago Style Pizza

1 thin Bobboli	1/3 cup Parmesan cheese, shredded
3 hot Italian turkey sausages	1/2 cup Donna's Tomato Pie filling recipe
olive oil	1/2 cup tomato sauce
3/4 red bell pepper, diced	2 green onions, thinly sliced
12 crimini mushrooms, sliced thinly	
6 to 8 ounces mozzarella cheese, shredded	

Remove casings from sausage; sauté into 1-inch, flat pieces. Drain and set aside. Sauté mushrooms and pepper in olive oil. Drain. Mix together tomato pie filling and tomato sauce.

To Assemble: In order spread tomato sauce mixture over Bobboli. Add 1/2 mozzarella and 1/2 Parmesan. Add sausage; then mushroom pepper mixture. Top with remaining cheese. Bake in preheated 450-degree oven for 12 minutes. Cut into slices and garnish with green onion.

Greek Shrimp Pizza

1 tablespoon olive oil	fresh lemon juice
3 tablespoons fresh lemon juice	8 ounces shredded mozzarella cheese
$\frac{3}{4}$ pound large shrimp, cut into thirds	Feta cheese
1 14-ounce can Petite-Cut S&W Tomatoes	Kalamata olives, pitted and quartered
3 large garlic cloves	2 to 3 scallions, chopped
$\frac{1}{2}$ tablespoon oregano	Garnish: fresh basil leaves, sliced thinly
1 tablespoon olive oil	
1 thin Boboli	

Whisk together 1 tablespoon olive oil and 2 tablespoons fresh lemon juice. Mix in the shrimp, then pour into a zip-lock bag. Marinate at least 2 hours or overnight.

In a 12-inch, non-stick fry pan, sauté garlic in 1 tablespoon olive oil for about 30 seconds. Add tomatoes with juice and oregano. Cook with medium-high heat, stirring constantly until the tomato mixture resembles thick tomato paste.

Spread tomato paste on Bobboli. Add half mozzarella and feta. Drain shrimp and add. Add green onions and olives. Top with equal amounts of feta and mozzarella.

Bake in a preheated 450-degree oven for 12 minutes. Garnish with basil.

***Meatball Pizza**

1 large Boboli pizza crust

Sauce:

about 2 tablespoons olive oil, separated

2 garlic cloves, peeled and mashed

1 14-ounce can S & W Ready-Cut tomatoes

1 ½ teaspoon oregano

pinch sugar

1 8-ounce can tomato sauce

6 ounces meatballs (see Italian Meatballs recipe), about 1 inch in diameter

6 crimini mushrooms, thinly sliced

6 to 8 ounces fresh mozzarella, sliced ¼-inch thick

garnish: fresh basil leaves

Sauce: Heat 1 tablespoon olive oil in large heavy non-stick skillet with medium heat. Sauté garlic 30 seconds. Add the canned tomatoes with juice, oregano and sugar. Raise heat to medium-high and reduce sauce until it has the consistency of thick tomato paste, stirring continuously, about 10 to 15 minutes. Mix in 6 ounces of the tomato sauce. Pour sauce into a bowl and set aside.

Clean skillet with paper towels. Add 2 teaspoons olive oil to skillet and sauté mushrooms until slightly browned, about 5 minutes. Remove mushrooms to a paper towel to drain and set aside. Slightly flatten meatballs and sauté in skillet with medium heat until no longer pink inside, about 3 to 4 minutes per side. Drain meatballs on paper towels to remove excess grease.

Assembly: Spread sauce over Boboli. Arrange meatballs, mushrooms and cheese evenly throughout. Bake in preheated 450-degree oven for 12 minutes. Garnish with whole basil leaves.

Middle Eastern Pizza

1 thin Bobboli
1 medium ripe tomato, cored and finely chopped, about $\frac{3}{4}$ cup
1 small cucumber, seeded, peeled and finely chopped, about $\frac{3}{4}$ cup
 $\frac{1}{4}$ cup fresh mint leaves, finely chopped
2 tablespoon olive oil, divided
1 medium-small onion, finely chopped
 $\frac{1}{2}$ pound ground lamb
3 garlic cloves, pressed
 $\frac{1}{2}$ teaspoon ground cinnamon
 $\frac{1}{2}$ teaspoon oregano
 $\frac{1}{2}$ teaspoon kosher salt
pepper
3 tablespoons pine nuts, toasted
 $\frac{1}{2}$ to $\frac{3}{4}$ cup hummus or pesto
4 ounces feta cheese, crumbled

Combine tomato, cucumber and mint. Set aside in a sieve and allow to drain.

Sauté onion in 1 tablespoon olive oil until beginning to brown, about 8 minutes. Add the lamb and cook, breaking up meat, until it is no longer pink. Add garlic, cinnamon, oregano, salt and pepper and sauté 30 seconds. Mix in pine nuts. Set aside in a separate sieve and allow to drain.

Spread the remaining 1 tablespoon olive over the top of the Boboli. Spread the hummus. Add the lamb mixture and top with Feta. Bake in a preheated 450-degree oven for 10 to 12 minutes or until the lamb is somewhat browned on top. Remove from the oven, cut into wedges and garnish with the tomato mixture.

Pesto Pizza

1 thin Bobboli

¼ cup pesto

1 large Roma tomato, sliced

1 large ball fresh mozzarella, sliced

optional: 1 sausage, divided into patties and cooked

Spread pesto over pizza. Add sliced tomato, mozzarella and optional sausage patties. Bake in 450-degree preheated oven for 12 minutes.

Tuna Pizza

1 thin Bobboli
15 ounces can white beans, rinsed
and drained
2 tablespoons white wine vinegar
2 teaspoons fresh oregano, finely
chopped
2 teaspoons fresh thyme leaves,
finely chopped
salt and pepper to taste

6-7 ounces solid pack gourmet
white tuna, drained
½ small can pineapple chunks,
halved
1/3 cup grape or patio tomatoes
quartered
¼ cup grated Parmesan cheese
garnish: green onion, chopped

Process beans, vinegar, oregano and thyme leaving some texture in the mixture. Add salt and pepper to taste. Spread bean mixture over crust. Top with tuna, tomatoes and pineapple, Sprinkle cheese over all. Bake in preheated 450-degree oven for 12 minutes. Garnish with green onion.

Pizza Crust and Sauce

Makes 1 pizza

Cook's Illustrated

Serve the pizza by itself as a snack or with soup or salad for a light meal. Once the dough has been placed in the oiled bowl, it can be transferred to the refrigerator and kept for up to 24 hours. Bring the dough to room temperature, 2 to 2 1/2 hours, before proceeding with step 4. When kneading the dough on high speed, the mixer tends to wobble and move on the counter. Place a towel or shelf liner under the mixer and watch it at all times during mixing. Handle the dough with slightly oiled hands. Resist flouring your fingers or the dough might stick. This recipe was developed using an 18- by 13-inch baking sheet. Smaller baking sheets can be used, but because the pizza will be thicker, baking times will be longer. If not using a pizza stone, increase the oven temperature to 500 degrees and set the rack to the lowest position; the cooking time might increase by 3 to 5 minutes and the exterior won't be as crisp.

SECRETS TO NO-ROLL PIZZA

1. The dough for pizza bianca is far too wet to roll out. Instead, pour it onto a well-oiled baking sheet.
2. Shaping is easy: Press the dough from its middle toward the edges of the pan.
3. To cook the moisture off, bake the crust on a pizza stone on the middle rack of a 450-degree oven.

Crust:

3 cups unbleached all-purpose flour (15 ounces)
1 2/3 cups water (13 1/2 ounces), room temperature
1 1/4 teaspoons table salt
1 1/2 teaspoons instant yeast
1 1/4 teaspoons sugar
5 tablespoons extra virgin olive oil
1 teaspoon kosher salt

Sauce:

2 (28-ounce) cans diced tomatoes
1 teaspoon sugar
2 large clove garlic, minced or pressed through a garlic press (optional)
1/3 cup chopped fresh basil
salt

Crust: Place towel or shelf liner beneath stand mixer to prevent wobbling. Mix flour, water, and table salt in bowl of stand mixer fitted with dough hook on low speed until no patches of dry flour remain, 3 to 4 minutes, occasionally scraping sides and bottom of bowl. Turn off mixer and let dough rest 20 minutes.

2. Sprinkle yeast and sugar over dough. Knead on low speed until fully combined, 1 to 2 minutes, occasionally scraping sides and bottom of bowl. Increase mixer speed to high and knead until dough is glossy, smooth, and pulls away from sides of bowl, 6 to 10 minutes. (Dough will only pull away from sides while mixer is on. When mixer is off, dough will fall back to sides.)
3. Using fingers, coat large bowl with 1 tablespoon oil, rubbing excess oil from fingers onto blade of rubber spatula. Using oiled spatula, transfer dough to bowl and pour 1 tablespoon oil over top. Flip dough over once so it is well coated with oil; cover tightly with plastic wrap. Let dough rise at room temperature until nearly tripled in volume and large bubbles have formed, 2 to 2 1/2 hours.
4. One hour before baking pizza, adjust oven rack to middle position, place pizza stone on rack, and heat convection oven to 425 degrees.
5. Coat rimmed baking sheet with 2 tablespoons oil. Using rubber spatula, turn dough out onto baking sheet along with any oil in bowl. Using fingertips, press

dough out toward edges of pan, taking care not to tear it. (Dough will not fit snugly into corners. If dough resists stretching, let it relax for 5 to 10 minutes before trying to stretch again.) Let dough rest in pan until slightly bubbly, 5 to 10 minutes. Using dinner fork, poke surface of dough 30 to 40 times and sprinkle with kosher salt.

6. Bake until lightly brown, 10-15 minutes; rotate baking sheet halfway through baking. Using metal spatula, transfer pizza to cutting board. Brush dough lightly with remaining tablespoon oil.

Let Cool spread sauce.

Sauce: In bowl of food processor, process tomatoes until crushed, two or three 1-second pulses. Transfer tomatoes to fine-mesh strainer set over bowl and let drain at least 30 minutes, stirring occasionally to release liquids. Combine drained tomatoes, sugar, garlic, ½ tablespoon basil, and 1/8 teaspoon salt in bowl.

