

52 Sunday Suppers: Week Two

The Schell's Favorite Neapolitan Pizza Dough

Easy, make-ahead pizza dough. Adapted from the New Pizza Cookbook.

We've made this dough so often I think I could do it in my sleep. Well, maybe not. Just to show you how simple it is, I timed myself this week. I made the dough in 8 minutes flat right before I hurried out the door to take the Littles to school. It's that easy.

1 $\frac{1}{4}$ cups warm water (110 degrees)
2 $\frac{1}{4}$ teaspoons active dry yeast (1 packet)
2 $\frac{2}{3}$ cups unbleached all-purpose flour
1 $\frac{1}{3}$ cups cake flour
2 teaspoons salt
Olive oil, for brushing bowl

Pour warm water into a small a non-metallic bowl. Sprinkle yeast over water and stir once or twice with a wooden spoon. Set aside for yeast to poof.

Using a pastry brush (or paper towel) brush olive oil to cover the inside of a large mixing bowl. Set aside.

In the bowl of a standing mixer, add the flours and salt. With the flat beater, mix the flour and salt on the lowest speed until well combined, about 10 seconds.

Replace the flat beater with the dough hook. Add the yeast mixture and beat on the lowest speed. As the dough begins to pull together, increase the speed to medium and mix until the dough is smooth and elastic, about 5 minutes.

If the dough is too dry and crumbly, add a tablespoon of warm water and continue mixing. If it's too sticky, add a tablespoon of flour.

When the dough is smooth, shape into a ball with your hands. You want to roll the dough until the ball is uniform and smooth.

Place the dough in the oiled bowl and roll it around until it is covered all over with olive oil. Set the dough in the center of the bowl, and cover tightly with plastic wrap. Drape with a tea towel and place in a warm spot in your kitchen.

Let dough rise for 1 ½ hours. After it has doubled in bulk, punch down the dough to express the air, re-shape back into a ball and re-cover the bowl with plastic wrap. Let the dough rise for a second time, 1 more hour. At this point, dough is ready to make pizzas!

After the first rise, the dough can be punched down and refrigerated for up to 36 hours. Refrigeration slows the rise time, but you'll still want to watch it and occasionally punch the chilled dough down. Bring refrigerated dough to room temperature before making pizzas.

One batch of dough makes 2-3 large pizzas, or 6-8 individual sized pizzas.

When ready to make pizzas, pre-heat the oven to 475 degrees.

On a lightly floured surface, roll out pizza dough to desired size. Add your favorite sauce and toppings, bake on a pizza stone or parchment lined baking sheet until the crust is golden, about 5-7 minutes.

Susie's Easy Pizza Dough

Also fabulous for homemade cinnamon sticks ...

This is our go-to pizza dough. Easy and adaptable. We use it for margarita pizza, veggie pizzas and pepperoni. But best of all, it makes an incredible ooey-gooey batch of cinnamon sticks.

1 package or 2 ¼ teaspoons yeast

1 ½ Tablespoons sugar

1 cup warm water (a smidge warmer than for a baby bottle)

1 ½ teaspoons salt

2 ½ cups flour

Preheat oven to 400 degrees.

Add yeast and sugar to water. Mix together and let sit 5 minutes. In another bowl combine salt and flour. Add yeast mixture and mix thoroughly. Let dough rest in bowl for 10 minutes. Move dough to floured surface and gently knead for 1 minute. Press dough out using your hands. With a dull knife, cut dough into 5" x 5" squares for individual pizzas. Gently transfer to a baking sheet. (I use silpat on the baking sheet.)

Bake for 7 minutes. Remove crust from oven, add thick slices of mozzarella and top with (drained) margarita topping. Or sautéed spinach and mushrooms. Or pepperoni. Whatever your heart desires. Then bake an additional 10 minutes until cheese is warm and bubbly. Serve immediately. Makes about 8 individual pizzas.

FOR CINNAMON STICKS:

Prepare dough. Pat out flat on cookie sheet. Brush with melted butter. Sprinkle generously with cinnamon sugar. Bake at 400 degrees about 12 minutes.

We like ours cinnamon sticks extra gooey so we only bake for 10 minutes or so ...

Watch out ~ they're addictive.

Margarita Topping

Also great on pasta!

2 6 ounce containers cherry tomatoes, halved
3 clove garlic, minced
4 Tablespoons Extra Virgin Olive Oil
1 teaspoon Kosher salt
6-8 basil leaves, thinly sliced

Combine all ingredients and let sit at least 30 minutes. I usually make this ahead and pop it in the fridge a couple days in advance. Just make sure to let it come to room temperature before using.

The BEST Spinach Salad

Five ingredients never tasted so good!

We make this salad at least once a week. You'd think we might tire of it, but the lemon freshness over crisp, green spinach never fails to delight.

4-6 cups fresh spinach
¼ cup toasted pine nuts
2 Tablespoons fresh lemon juice (about one small lemon)
4-5 Tablespoons extra virgin olive oil *
½ cup grated Parmesan cheese
Kosher salt & pepper to taste

Squeeze the lemon juice into the bottom of a large serving bowl. Add olive oil and whisk until emulsified. Taste and add more lemon or olive oil to taste. Add salt and pepper.

Gently tear spinach and add to the bowl. Top with toasted pine nuts and grated Parmesan cheese. Toss and serve.

* The general rule of thumb for making vinaigrette is a ratio of 3:1. 3 parts oil to 1 part vinegar, in this case lemon juice. I like this dressing lemony, so I use a more equal ratio.

Affogato

Traditional Italian espresso drink.

Affogato means 'to drown' in Italian. This simple dessert drink will drown your taste buds with love! Made with any flavor gelato of your choosing and topped with a rich shot of espresso, this is the Italian version of an ice cream float.

Per affogato

1-2 scoops of gelato

1 shot of espresso

Add one to two scoops of gelato to an ice cream bowl or coffee mug. Pour hot espresso over gelato.