



# PIZZA & ZEPPOLI

## Fresh Tomato Sauce

- Extra virgin olive oil
- 4 cloves garlic, smashed
- 2 small onions, minced
- 1 sweet pepper, minced
- 1 scallion, minced
- 1 mushroom, minced
- 1 cup grape tomatoes, quartered
- S&P TT
- 1 tbsp sun dried tomatoes
- 1 tsp dry Italian herb blend
- 1 tsp sugar
- 1 tbsp tomato paste
- 1 cup San Marzano, crushed
- Splash red wine

1. Heat oil in heavy bottom pot, add fresh veggies, sauté for 1-2 minutes on low flame.
2. Then add paste, herbs, sugar, dried tomatoes, then deglaze with wine
3. Add San Marzano and simmer for 10-15 minutes until tomatoes are soft.

## Fresh Mozzarella Procedure

- Mozzarella Curd, broken into 4" cubes,
  - Kosher Salt, apx 1 tbsp per quart water
  - Water, just boiled
  - Cold water for cooling and hands
1. Pour hot water over curd, add salt, stir to dissolve.
  2. Let sit for a few minutes, then stir with spoon until cheese strands begin to form.
  3. Using gloved hands pull and fold cheese curd until it is smooth and shiny.
  4. Form into a ball or as desired, do not overwork as not to dry out.
  5. Wrap tightly in plastic, place in water to stop the melting process. Tear or slice to use on flat bread pizza.

## Basil Pesto Oil

- 1 cup fresh basil/herbs/spinach
- 2 cloves peeled garlic
- 1 tbsp pine nuts
- Fresh ground pepper
- 2 tbsp parmesan cheese
- 2+ tbsp extra virgin olive oil

1. In a mortar & pestle combine basil/herbs/spinach, garlic, nuts, fresh pepper.
2. Grind to a paste. Work in batches if necessary. Then mix in parmesan and olive oil.

## Assembly & Cooking

1. **For Pizza**-cut dough into equal sizes, flatten with hands, and roll/push to ¼ inch discs.
  2. In a hot, heavy, black steel pan cook apx 2-3 mins on one side, or until dough bubbles.
  3. Flip over, brown second side lightly, then flip again.
  4. Immediately top with cheese first, then sauce on bubbled sided.
  5. Cover until bottom browns and cheese is melty.
  6. Remove from pan, let cool slightly before cutting.
  7. Drizzle with pesto oil and balsamic glaze. **ENJOY!!**
1. **For Zeppoli**-tear or cut dough into gumball size pieces.
  2. Carefully place dough in a fryer set to 350-degrees, do not overload, dough balls puff.
  3. Once golden, remove with slotted spoon and place in paper towel lined bowl.
  4. Sprinkle with a generous amount of powdered sugar.

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