



BASIC PIZZA DOUGH

Makes 1 Large Pizza Crust or 4 Personal Pizza Crusts

Ingredients

2 ¼ tsp	Active Dry Yeast
¾ cup + 2 Tbsp	Water, 100-115°
1 tsp	Salt
3 Tbsp	Olive Oil, divided
1 tsp	Sugar or Honey
2 cups	All-Purpose or Bread Flour
	00 Flour is best

OR

1 cup	Bread Flour
½ cup	All-Purpose Flour
½ cup	Semolina Flour

Equipment

- Mixing bowls
- Whisk
- Wooden Spatula
- Plastic wrap

Directions

1. In a small bowl, dissolve yeast and sugar in warm water using a whisk.
2. In a large bowl, mix salt and flour.
3. Create a well in the flour, and pour in the yeast mixture and 2 Tbsp. olive oil. Using a wooden spatula, starting from the center of the well, stir in an outward spiral to slowly incorporate flour.
4. Once the mixture mostly holds together, transfer onto a lightly floured surface and gently knead, until the dough is smooth looking.
5. Pour 1 Tbsp. olive oil into a clean mixing bowl, transfer the dough into the bowl and coat with olive oil. Cover with plastic wrap. Let proof in a warm place for 45 minutes to 1.5 hours, or until the dough doubles in size.



CLASSIC CAESAR SALAD WITH SHAVED PARMESAN & FRESH CROUTONS

Serves 6-8

Ingredients

½ loaf	Day-Old Bread, cut into cubes
1-2 Tbsp	Rosemary, minced
1-2 Tbsp	Thyme, minced
As needed	Oil spray
1 large	Egg Yolks
2-3 cloves	Garlic, finely minced or pasted
1-2 each	Anchovy Filets, minced
½ cup	Olive Oil
3-4 Tbsp	Lemon Juice or White Vinegar
½ cup	Grated Parmesan Cheese
3-4 each	Romaine Hearts, cut in ½ lengthwise & chopped
2-3oz	Shaved Parmesan
To taste	Salt & Pepper

Equipment

- Chef's knife
- Grill pan
- Mixing bowls
- Whisk
- Tongs
- Sheet tray

Directions

1. Preheat the oven to 400°.
2. Toss the bread in a bowl & spray with oil spray to coat well. Place in the herbs & toss with the bread until well coated. Season with salt & pepper. Place onto a well-oiled sheet tray into the oven for about 10-15 minutes until lightly browned.
3. Whisk the egg yolk, garlic & anchovy until well blended. Slowly pour, at first just dripping, in the ½ cup olive oil while whisking until about 2/3 of it is incorporated. Whisk in some lemon juice. Finish whisking in the oil, lemon juice, grated parmesan, & season with salt & pepper.
4. Toss the romaine with the dressing. Serve topped with some fresh crouton and shaved parmesan.



CARAMEL

Makes

Ingredients

1 ¼ cup sugar
½ cup water

Equipment

- Chef's Knife
- Mixing bowls
- Cutting board
- Saucepan

Directions

1. Pour the sugar into the center of a deep saucepan. Carefully pour the water around the sugar, trying not to splash any sugar onto the sides of the pan. Do not stir; gently draw your finger through the center of the sugar to moisten it.
2. Over high heat, bring to a full boil and cook without stirring, swirling the pot occasionally to even out the color, until amber-caramel in color, 10 to 20 minutes.
3. When the mixture is done, remove the pot from the heat and rest the bottom in the ice bath for 15 seconds to stop the cooking.



Tomato Sauce - DEMO

SERVINGS

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RECIPE SOURCE

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Ingredients

- 3 Tbsp Olive Oil
- 1 onion, medium, minced
- 4 cloves garlic, minced
- 1/2 cup Tomato Paste
- 2 cups Tomato Puree
- 1/2 cup Water
- 1/2 Tbsp Dried Oregano
- 1 tablespoon dried basil, or herb of choice
- 1/2 teaspoon chili flake, optional
- To taste Salt & Pepper

Cooking Instructions

Pour the oil into a saucepan over med-high heat, add the onions & garlic; sauté for a couple minutes until the onions are translucent. Add the tomato products, water, & herbs; bring to a low simmer for about 25-30 minutes.