

Derby d'Italia

~~Online cooking workshop~~

North vs. South

Ingredients List,

You have (almost) all that you need!

You only need to add,

100 g butter
2 eggs
Salt and pepper

Inside the box you'll find all you need for the workshop,

170 g manitoba flour
250 g 00 flour
500 g 00 flour
100 g sugar
Dry yeast
Vanilla sugar
Baking powder
Almonds

Basil
Dry oregano
Cherry tomatoes
Lemon
Garlic

Baby fresh mozzarella
Fresh mozzarella

Olive oil
Honey
Measuring cup

Table cloth
Scissors for the pizza

The menu,

Caprese salad with semi dried tomatoes
Pizza over Focaccia Genovese dough
Cantuccini

Equipment you'll need,

Oven
Mixer or a hand mixer or strong hands
Blender or hand blender or a grater
2 medium pans or one large
Baking tray

Preliminary preparations are marked in yellow in the recipes.

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Caprese salad with semi dried tomatoes

300 g Cherry tomatoes of various kinds
200 g baby mozzarella or fresh mozzarella
Basil leaves
Olive oil
Salt
Black pepper

Making semi dried tomatoes (optional),
Before the workshop, cut half of the cherry tomatoes lengthwise and place on baking paper. Bake in the oven for a minimum of three hours till a whole night at 90c degrees.

At the beginning of the workshop, remove the mozzarella and transfer to absorbent paper.

Cut the fresh tomatoes into halves or quarters depending on the size.

Transfer the mozzarella into a bowl, add the fresh and dried tomatoes and season with salt and pepper and add olive oil and balsamic. Garnish with basil leaves

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Pizza over Focaccia Genovese dough

2 medium size pans or a large one

Preliminary dough

170 g Manitoba flour
170 g water
1 tsp dry yeast

500 g white flour 00
280 g water
1 tsp dry yeast
1 tablespoon honey
30 ml olive oil
1 tablespoon salt

1 can peeled tomatoes
4-5 tablespoons olive oil
½ teaspoon of salt
Black pepper
1/2 garlic clove
Dry oregano

200 g fresh mozzarella

Mix the preliminary dough materials in a bowl and leave at room temperature for 3-12 hours. You can also skip this part and add them directly to the rest, but the result wouldn't be as good.

Place the mozzarella over a paper towel to absorb its water.

In the mixer bowl mix the water, yeast and honey. Add the preliminary dough and mix for a few minutes until it dissolves. Gradually add the flour and mix for about five minutes. Add the salt and oil and mix again until an elastic and flexible dough is obtained. The dough will be sticky and soft.

Proof the dough covered at room temperature for about an hour. If it rises too fast, you can fold the dough once. Take it out from the bowl to the surface and fold again. Divide in half and transfer to pans with baking paper greased with some olive oil (you can bake in one large pan). Proof for another 20-30 minutes in the pan. Preheat the oven to 220 c degrees.

Making the sauce,
Blend all the ingredients into a smooth texture. Pour the sauce over the dough and punch holes with your fingers. Bake for about 10 minutes, until the dough is relatively dry in the center and begins to brown, add mozzarella and bake until the cheese is bubbling. Brush the edges with olive oil as it comes out of the oven.

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Cantuccini

250 g white flour 00
100 g butter, room temperature
100 g pound sugar
55 g bleached or non peeled almonds
1.5 eggs or 70 g
1 tsp. baking powder
Lemon zest
1 tsp. Vanilla extract or vanilla sugar

Roast lightly the almonds in a dry pan.
In a mixer bowl, beat the eggs and sugar until light and fluffy.

Gradually add the butter.

Add the baking powder, lemon zest and almonds.

Gradually add the flour until a dough is formed.

Transfer the mixture to a floured surface.
Create pipes or sausages, about 5 cm wide and 15-20 cm long. Preheat the oven to 220 c degrees.

Bake the dough for about twenty minutes till it starts to darken on the edges.

Remove from the oven and slice the dough about 2 cm thick.

Place again in the oven and bake for a few more minutes on each side till the cantuccini are golden.

Store in an airtight container. They can also last a few weeks.

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Michal's

Itay's

