

## **Pizza/Flatbread Dough**

500 g all purpose flour  
5 g kosher salt  
3 g sugar  
10 g instant yeast  
317 g room temperature water

Combine dry ingredients in the bowl of a stand mixer. Add water and mix on low to combine. Once combined kneed on high for 3 minutes. Transfer to a bowl and cover tightly with plastic wrap, leave to rise for 2 hours. Once doubled in size gently transfer dough ball to a surface, divide in half and form two even, round balls. One of the dough balls can be frozen in a ziplock bag with most of the air removed for later use at this point. Preheat oven to 500 degrees. Place remaining dough on a lightly oiled baking sheet to rise again for 30 minutes, covered in a damp cloth or very lightly covered with plastic wrap (any covering is there to ensure the dough does not dry out as it rises. Be sure that there is room for it to grow).

After 30 minutes shape dough to fit on an oiled baking sheet, first allowing gravity to stretch it out gently over upraised closed fists (being sure not to poke holes through). Slowly pull fists apart and gently rotate the dough around the backs of the knuckles until it lengthens, transfer the dough to the baking sheet and proceed coaxing it to the size you desire. If your room is very cold or the dough is cold there may be some resistance. If this is case leave it on its tray in a warm spot to relax into it's new form and revisit in a few minutes to coax again. Brush the surface of your dough lightly with olive oil and top with whatever you prefer using a restrained hand. Scatter toppings about in an even layer, consider another gentle drizzle of olive oil. Transfer dough and topping covered baking sheet to a very hot oven and bake until pizza has risen and the edges begin to color deeply and toppings are cooked, depending on how heavily the pizzas/flatbreads are dressed this can take from 5-20 minutes.

## **Tomato, Olive, Arugula and Goat Cheese**

1 1/2 cups cherry tomatoes  
2 cloves garlic, minced  
pinch red chili flakes  
1/4 tsp kosher salt  
2 tablespoons olive oil  
3 tablespoons soft goat cheese  
Pecorino Romano  
1/2 cup kalamata olives  
1 cup arugula  
olive oil  
1 clove garlic  
salt to taste

In the carafe of a blender combine minced garlic, tomatoes, chili flakes, olive oil and salt. Pulse until the tomatoes are broken down into a chunky sauce. Taste and adjust for seasoning.

Spread tomato sauce evenly onto dough, top with olives and shave romano in slender sheets over the sauce. Cook in a preheated 500 degree oven until dough begins to darken (5-12 minutes). Remove from oven, dollop with goat cheese and allow to cool for five minutes. In a medium mixing bowl combine arugula, a drizzle of olive oil and salt to taste. Top pizza with dressed arugula, slice and serve immediately.

## **Butternut Squash with Red Onions and Kale**

1/2 cup thinly sliced butternut squash  
1/4 cup thinly sliced red onion  
1 cup shredded mozzarella cheese  
olive oil  
1 cup roughly chopped kale, stems removed  
olive oil  
1 clove garlic  
salt to taste

Brush dough lightly with olive oil, sprinkle evenly with cheese. In a medium sized bowl toss squash slices with olive oil and salt, evenly spread squash atop dough. Toss onions over squash. In the same bowl combine kale, 1-2 tablespoons of olive oil, minced garlic and pinch of salt and massage to soften the kale. Set aside. Cook in a preheated 500 degree oven until crust is golden and firm to the touch, 5-12 minutes. As soon as pizza is removed from the oven top with kale and allow the heat of the pizza to wilt the kale. Slice and serve.

## **Eggplant, Roasted Red Pepper, Potato and Onion**

1 cup eggplant, thinly sliced in long ribbons  
2 roasted red bell peppers, peeled and seeded  
1 medium potato, peeled and very thinly sliced  
1 medium tomato, thinly sliced  
1/2 cup thinly sliced red onion  
salt  
olive oil  
feta cheese (optional)

In a small mixing bowl soak potatoes in cold water, set aside for thirty minutes. Brush dough with olive oil and sprinkle with salt. Drain potatoes. In a medium sized mixing bowl toss eggplant, potato slices, and red onion with olive oil and salt. Spread roasted pepper segments over dough, and evenly distribute slices of tomato over the red pepper, leaving at least one inch between each slice. Evenly spread vegetables on top. Cook in a preheated 500 degree oven until dough begins to turn golden brown. Remove from oven and top with crumbled feta. Slice and serve.