



COOKING CLASSES

AT SUR LA TABLE

## 2 DAY PIZZERIA WORKSHOP

WITH SUR LA TABLE CHEF

### ***Breville Pizzaiolo***

- It replicates the three types of heat generated by a brick oven - conductive, radiant and convective. Our Element iQ system also replicates the ideal baking environment for New York, Pan, Thin & Crispy and Frozen pizzas, and so much more
- There are two modes of cooking; presets for “wood fired”, New York style, pan pizzas, and thin crust, or, use the manual mode for a customized pizza experience.
- Preheat pizza oven on desired temperature until “At Temp” light is on.

### ***Tips for Use and Care of a Pizza Stone***

- Before its first use, wash the stone with water. Never use detergent.
- Place the steel in a cold oven, then preheat oven to maximum oven temperature, between 500°F to 550°F.
- Allow stone to heat for at least 30 minutes to an hour before using.
- Store the stone on the lowest rack of the oven
- Avoid spilling anything on the porous stone, as it readily stains.
- To remove bits of burned-on food from a cooled stone, rub it with a detergent-free dry scouring pad.

### ***Tips for Use of a Pizza Steel***

- Steel can be washed with water and mild detergent.
- Place the steel in a cold oven, then preheat oven to maximum oven temperature, between 500°F to 550°F.
- Allow steel to heat for at least 30 minutes before using.
- Use on the top rack of the oven, closest to the broiler.
- Store the steel on the lowest rack of the oven, so it's always handy for baking pizza or bread.

### ***Tips for Use and Care of a Pizza Peel***

- To prevent sticking, sprinkle the peel with flour, or semolina before sliding it under the uncooked pizza crust
- Place the stretched dough on the peel and then add toppings.
- Reach peel into the oven and angle it downward. Shake it gently until the pizza slowly slides off the peel onto the stone.
- To retrieve finished pizza, slide peel under crust and guide it onto the peel.
- Metal peels can be wiped clean with a damp cloth.
- Wooden peels should be kept dry or they will eventually warp, so wipe clean with a damp kitchen towel and dry thoroughly.

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Toppings are optional and noted\*.

## Proteins

- Italian Sausage\*
- Pepperoni\*
- Bacon\*

- Parmesan\*
- Fontina\*
- Grana Padana\*
- Gorgonzola\*

## Produce

- 1 yellow onion, more if desired\*
- 2 garlic cloves, more if desired\*
- 1 bunch basil, more if desired\*
- Bell pepper, green or red\*
- Button mushrooms\*
- Arugula\*
- Leeks\*
- Potatoes\*
- Rosemary\*
- Potato\*

## Pantry Items

- SAF-Instant yeast
- All-purpose flour
- Kosher salt
- Extra virgin olive oil
- Granulated Sugar
- Cocoa powder
- Red pepper flakes\*

## Dairy

- 3 eggs, more if desired\*
- 3/4 cup heavy cream
- 2 cups mascarpone
- Fresh mozzarella\*
- Shredded mozzarella\*
- Butter\*

## Dry/Canned Goods

- 28 ounce canned whole tomatoes
- 18 ladyfinger cookies
- 1 1/2 cups espresso
- 1 1/2 tablespoons rum
- 1/4 cup marsala
- Olives\*
- Roasted red bell peppers\*
- Marinated artichoke hearts\*

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet. Optional equipment is noted \*.

## Cutlery

- Chefs knife
- Cutting board
- Kitchen shears
- Pizza cutter

## Hand Tools/Gadgets

- Bench scraper
- Pastry brush\*
- Wooden spoon
- Microplane
- Offset spatula

## Cookware

- Saucepan
- Cast iron skillet\*

## Appliances

- Stand mixer with attachments
- Immersion blender

## Bakeware

- 8 x 8 baking dish
- Mixing bowls, various sizes
- Measuring cups, various sizes
- Baking sheet\*
- Rolling pin

## Other

- Plastic wrap
- Pizza peel \*
- Pizza stone\*
- Pizza steel\*
- Breville Pizzaiolo\*

# Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

## Day 1:

### **Perfect Pizza Dough**

1. Bring pot or kettle of water to a simmer, keep warm

### **Classic Tomato Sauce**

1. Wash and dry produce

### **Pizza Toppings**

1. Select pizza toppings
2. Wash and dry produce

### **Tiramisu**

1. Brew espresso or strong coffee

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## Day 2:

### **\*Preheat oven or Breville Pizzaiolo**

### **Perfect Pizza Dough**

1. Bring dough to room temperature 30 minutes before class.

### **Classic Tomato Sauce**

1. Bring to room temperature 30 minutes before class

### **Pizza Toppings**

1. Bring any cooked items to room temperature 30 minutes before class
2. Wash and dry produce

### **Tiramisu**

1. Bring to room temperature 30 minutes before class

## PERFECT PIZZA DOUGH

***Yield: 1 pound, 2- 12" pizza, 4 personal size calzone, or 1 grandma-style pizza***

This dough is a good starting point for your creations, able to adapt to thin or thick, and can be made into numerous styles of pizza.

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*1 1/4 cup warm water, divided (110°F to 115°F)  
2 1/4 teaspoons Saf-Instant yeast  
3 1/4 cups unbleached all-purpose flour or 00 "Italian style" flour  
1 1/2 teaspoons Kosher salt  
3 tablespoons extra-virgin olive oil*

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1. ***To activate yeast:*** To a small bowl add 1/4 cup warm water and yeast, stir to combine. Yeast will activate and become foamy, about 5 minutes.
2. ***To make dough:*** To the bowl of a stand mixer fitted with hook attachment add the flour and salt, stir to incorporate. Add the yeast mixture, remaining water, and olive oil, mix on low until incorporated. Increase speed to medium and knead dough until smooth and elastic, about 5 minutes. Alternatively, you can knead the dough by hand on a floured surface for about 10 minutes.
3. Shape the dough into a smooth ball. To a mixing bowl, coat with olive oil. Place dough ball into bowl, coating dough in oil. Loosely wrap bowl with plastic wrap and transfer to refrigerator for 12-24 hours.
4. When ready to use dough, remove dough from refrigerator and allow to come to room temperature.

## CLASSIC TOMATO SAUCE

**Yield:** about 2 cups

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*2 tablespoons extra-virgin olive oil  
1/2 medium yellow onion, finely diced  
2 garlic cloves, minced  
1 (28 ounce) can peeled Italian whole tomatoes  
Kosher salt and freshly ground black pepper  
4 tablespoons fresh basil leaves, roughly chopped*

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1. **To prepare sauce:** To a medium saucepan set over medium heat, add oil. When oil is shimmering add onion and garlic, stirring occasionally until soft and translucent, about 8 minutes.
2. Using kitchen shears or scissors, roughly cut canned tomatoes into small pieces. Add tomatoes and any liquid to saucepan and bring to a boil, stirring occasionally. Reduce heat to low and simmer until sauce thickens, about 20 minutes.
3. Using an immersion blender, purée sauce to desired consistency. Add basil and stir to incorporate. Taste and adjust seasoning with salt and pepper.

### **Recipe variations:**

- Other types of canned tomatoes such as crushed or "with basil" are also great options.

## PIZZA TOPPINGS

Top your pizzas and stuff your calzones with any and all of your favorite toppings. Please use the following as a guide, but don't feel limited to just these listed.

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*Fresh mozzarella*

*Shredded mozzarella*

*Bell pepper, green or red*

*Yellow onion\**

*Button mushrooms\**

*Olives*

*Artichoke hearts*

*Roasted red bell peppers*

*Italian sausage\**

*Pepperoni*

*Basil*

*Arugula*

*Parmesan*

*Red pepper flakes*

*\*We recommend par cooking these ingredients before assembly*

### Caramelized onions

*Yellow onions, thinly sliced*

*Butter*

*Thyme*

### Garlic chips

*1/2 cup Olive oil*

*6 garlic cloves, thinly sliced*

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1. **To carmelize onions:** To a non-stick skillet set over medium heat add thinly sliced onions, butter, and thyme and season with salt. Allow onions to cook slowly until golden, soft, and caramelized.

2. **To toast garlic:** To a small non-stick skillet set over low heat, add olive oil and garlic. Allow oil to heat slowly, until garlic begins to crisp. Once garlic is crisped and brown, remove pan from heat, and remove garlic from oil. Use garlic as a pizza topping. Use garlic oil to baste pizza crust or tops of calzones.

### **Recipe variations:**

- Shaved Fennel, Sausage, and Kalamata Olive Pizza
- Potato and Rosemary Pizza with Pecorino
- Italian Sausage, Broccoli Rabe and Roasted Tomato Pizza
- Leek, Bacon and Goat Cheese Pizza
- Quattro Formaggi Pizza (Mozzarella, Fontina, Gorgonzola, Grana Padano)

## CALZONE

**Yield:** 4 small calzones

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1 recipe Perfect Pizza Dough (recipe included)  
1 recipe Classic Tomato Sauce (recipe included)  
8 ounces Fresh Mozzarella, shredded  
About 2 cups assorted prepared toppings

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Preheat oven with baking stone to 425°F, or preheat Breville Pizzaiolo to New York preset setting.

1. **To make calzone:** To a lightly floured work surface place proofed dough and punch down. Using a bench scraper portion dough into 4 even pieces. Roll or stretch each portion into a 6" circle.
2. **To fill:** To the center of each dough round, add 1 tablespoon tomato sauce. Using a spoon or ladle spread sauce across the surface of dough, leaving a 1" border. Top with mozzarella and toppings of your choice.
3. **To form:** Fold dough in half and press edges firmly together to seal. Create a decorative crimp with the tines of a fork, or create a more decorative fold as desired.
4. **To bake:** Transfer calzones to a pizza peel or baking sheet. Using a pastry brush, brush the tops of each calzone with olive oil or garlic-infused oil and sprinkle with parmesan. Transfer calzones to baking stone or Pizzaiolo. Bake until deep golden brown and bottom has crisped, 10 to 15 minutes.

## PIZZA

**yield:** 2, 12" pizzas

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1 recipe Perfect Pizza Dough (recipe included)  
1 recipe Classic Tomato Sauce (recipe included)  
8 ounces Fresh or Shredded Mozzarella, shredded  
About 2 cups assorted prepared toppings

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Preheat oven with baking stone to 500°F, or preheat Breville Pizzaiolo to Thin and Crispy or Wood fired preset setting.

**1. To make pizza:** To a lightly floured work surface place proofed dough and punch down. Using a bench scraper portion dough into 2 even pieces. Shape each portion into a ball.

**2. To stretch dough:** To a heavily floured surface place one ball of dough. Using your fingertips create an indentation to create a ring around the dough, this will become the crust. Press fingertips into the center of the dough and work outwards toward the crust. Continue to use your fingertips to widen the dough. Pick up the dough and rest the interior ring on the tops of your knuckles as you hold your hand in a closed fist. Allow gravity to help stretch the dough as you rotate, stretching the dough evenly. Ensure that the outer crust remains as you continue. Stretch dough into a 12" circle.

**3. To roll dough:** To a lightly floured work surface place one ball of dough. Lightly dust dough and rolling pin with flour. Begin rolling in the center of the dough, rotating dough to ensure the dough doesn't stick to the table, and that the dough stays in a circular shape. Roll the dough into a 12" circle.

2. Transfer pizza dough to a pizza peel or back of a sheet tray coated with semolina, ensuring dough does not stick. Using a ladle or spoon, top each pizza with 1/4 cup Classic Tomato Sauce, leaving a 1" border. Top pizza with your choice of cheese and toppings.

**3. To bake:** Transfer pizza to baking stone by tipping pizza peel and gently sliding pizza onto the preheated baking stone. Bake pizza until crust is golden brown, the bottom is crisp and cheese has melted, about 6 to 10 minutes.

4. Remove pizza from oven and transfer to a cutting board. Allow pizza to rest before topping with additional toppings or cutting.

## GRANDMA STYLE PIZZA

**yield:** 12 slices

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*1 recipe Perfect Pizza Dough (recipe included)  
3 tablespoons Olive oil  
1 recipe Classic Tomato Sauce (recipe included)  
8 ounces Fresh or shredded Mozzarella, shredded  
About 2 cups assorted prepared toppings*

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Preheat oven with baking stone to 475°F.

1. **To stretch dough:** To a lightly floured work surface place proofed dough and punch down. Using your fingertips, press the dough to achieve a rectangular shape. Stretch until dough begins to retract, set aside, and allow to rest.
2. To a standard rimmed baking sheet add olive oil and spread to coat the surface. Place stretched dough and stretch to fit the pan fully.
3. Using a ladle or spoon spread tomato sauce across the surface leaving a small border around the edge to create a crust. Top sauce with mozzarella and prepared toppings.
4. **To bake:** Transfer baking sheet to preheated oven to bake until crust is golden, the bottom is crisp and cheese has melted, about 20 to 25 minutes.

## SKILLET PIZZA

**yield:** 2, 12" skillet pizzas

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1 recipe Perfect Pizza Dough (recipe included)  
3 tablespoons Olive oil  
1 recipe Classic Tomato Sauce (recipe included)  
8 ounces Fresh or shredded Mozzarella, shredded  
About 2 cups assorted prepared toppings

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Preheat oven with baking stone to 475°F, or preheat Breville Pizzaiolo to New York preset setting.

**1. To make pizza:** To a lightly floured work surface place proofed dough and punch down. Using a bench scraper portion dough into 2 even pieces. Shape each portion into a ball.

1. To a 12" cast iron pan add olive oil and using your hands, coat the pan. Place the proofed dough into the pan, then using oiled hands, press and stretch the dough to fill the pan. If the dough begins to retract when stretched, allow dough to rest 5 minutes, then continue.
2. To the dough, using a ladle or spoon, top with tomato sauce, then cheese and desired toppings.
4. To bake: Transfer cast iron skillet to a preheated oven to bake until crust is golden, the bottom is crisp and cheese has melted, about 20 to 25 minutes.

## TIRAMISU

**Yield:** 8 x 8 baking dish

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1 1/2 cups espresso  
7 tablespoons granulated sugar, divided  
1 1/2 tablespoons rum  
3 egg yolks  
1/2 teaspoon Kosher salt  
1/4 cup Marsala  
3/4 cup heavy cream  
1 tablespoon vanilla bean paste  
2 cups mascarpone  
1/2 cup cocoa powder  
18 Ladyfinger cookies

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1. **To make tiramisu:** To a medium mixing bowl add the espresso, 1 tablespoon sugar, and rum, whisk to combine.
2. To the bowl of a stand mixer fitted with whisk attachment, add the egg yolks, remaining sugar, salt, and Marsala, whisk to fully incorporate. Bring a medium saucepan with a small amount of water to a simmer and place bowl of egg yolk mixture on top. Using a whisk, continually whisk mixture over the simmering water until mixture reaches 160°F on an instant-read thermometer. Remove bowl from simmering water and attach to stand mixer. Whip mixture on medium-high speed until yolks hold a ribbon and is cool to the touch. To the egg yolks add mascarpone and whip to incorporate. Transfer mixture to a large bowl.
3. To the bowl of a stand mixer fitted with whisk attachment, add the heavy cream and vanilla bean paste, whip until stiff peaks. Using a silicone spatula fold the whipped cream into the mascarpone mixture, careful to not deflate the whipped cream.
4. **To assemble the tiramisu:** To a fine-mesh sieve add a small amount of cocoa powder and dust the bottom of the baking dish with a thin layer. Dip each ladyfinger cookie into the espresso mixture until saturated, then place into bottom of dish creating a tightly packed layer. Top cookie layer with half of the mascarpone mixture. Using an offset spatula, smooth mixture and ensure bottom cookie layer is covered. Dust mascarpone with cocoa powder. Repeat layers with remaining cookies soaked in espresso and mascarpone cream.
5. Wrap dish with plastic wrap and transfer to refrigerator. Refrigerate for at least 4 hours, best after 24 hours.
6. **To serve:** Allow tiramisu to come to room temperature, then dust with final layer of cocoa powder.