

Pizza

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

Ingredients

YIELDS 4 

PIZZA DOUGH

2 3/4 lbs OO flour
1/4 lb semolina
3 1/2 cup warm water
1 Tbsp dry active yeast
1 oz sugar
1 oz salt
2 oz olive oil

SUN DRIED TOMATO PESTO

1 cup sun dried tomatoes
3/4 cup olive oil
2 garlic cloves
4 Tbsp oregano
1/2 parsley, rough chop
pinch of peper
pinch of salt
1 Tbsp Banyuls vinegar

TOPPINGS

4 - 8oz balls of burrata
4 cups of spinach
1/2 cup of parmesan
1 lb shaved prosciutto
1/2 cup toasted pine nuts

ADDITIONAL ITEMS NEEDED

Semolina for cooking
Pizza stone

Pairing Insights

To take your Friday night pizza to the next level make this incredible pizza and pair it with B Cellars Zinfandel. This wine pairs well with the bold, slightly sweet flavors in the sun dried tomato pesto while the tannins help to balance the saltiness and fat found in the cheese and prosciutto.



Instructions



PIZZA DOUGH

In a mixer, sponge sugar, yeast, and water for 5 minutes
Add the rest of the ingredients and mix for 10 minutes
Cover with a towel and proof at room temp until it doubles in size
Beat the dough down and portion into four even 7oz balls
Place dough balls into a container with a lid in the refrigerator
Leave enough room for balls to double in size without touching
Let dough age for 3 days for best results

SUN DRIED TOMATO PESTO

In a food processor add sun dried tomatoes, garlic, oregano,
parsley, salt, pepper, and vinegar
Mix until well incorporated
Slowly add the olive oil until combined

ASSEMBLY

Lightly dust surface with semolina flour, then roll out dough to
1/4" thick
Gently stretch the dough to form a circle
Lightly dust pizza peel with semolina
Add pizza to peel
For each pizza top with
1/4 cup pesto
1 - 8 oz ball of burrata
1 cup of spinach
2 Tbsp parmesan
4 oz prosciutto
2 Tbsp toasted pine nuts

Cook in a 450° oven with a pizza stone for 12-16 minutes