

Sabor a Pasion

ESTATE & VINEYARD

MENU:

Neapolitan-Style Pizza

Pizza Sauce

Limoncello Tiramisu

Italian Limoncello Liqueur

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Handmade Pizza Dough

1 envelope dry yeast
3/4 cup warm water (105 to 115 degrees)
2 cups all-purpose flour
1 teaspoon sea salt
1 tablespoon Extra virgin olive oil, for bowl
Flour for dusting
Cornmeal for dusting
Assorted topping & garnishes

In the bowl of an electric mixer fitted with the dough hook, add the flour and salt. In a measuring cup sprinkle yeast over water. Let stand until yeast is creamy, 5 to 10 minutes. (If yeast does not become creamy, discard and start over with new yeast.) Turn on the mixer and begin drizzling the yeasty water over the flour mixture. Mix on low speed until dough clears sides of bowl. If dough is too soft and sticky to hold its shape, mix in more flour by the tablespoonful. If it is too stiff or dry, mix in more water by the tablespoonful.

Lightly oil a large bowl. Form dough into a ball, transfer to bowl and turn to lightly coat with oil. Cover bowl tightly with plastic wrap and let stand at room temperature until dough has doubled in size. 30 minutes to an hour depending on the temperature of the room. Divide dough into 4 pieces; shape pieces into balls and place on a lightly floured work surface, leaving a few inches between balls. Loosely cover with a damp dishtowel and let rise slightly for about 30 minutes; if skin forms on dough while rising, lightly spray surface with water.

On a lightly floured work surface press one dough ball into a round disc by pressing with fingertips around the edges of the dough. Press out from the center of the dough to the edge while turning the dough at the same time. Finish rolling it out to about 10 inches using a rolling pin. Transfer dough to a pizza peel or round pizza pan. Add toppings and transfer to a preheated 425 to 500 degrees. After 10 minutes begin watching the pizza closely. Turn if necessary. Remove when dough begins to brown and puff and cheese melts. Garnish with torn basil leaves, a drizzle of extra virgin olive oil, grated parmesan and cracked black pepper.

Pizza Sauce

1 - 28 ounce can San Marzano tomatoes
2 tablespoons olive oil
1/2 onion, fine dice
2 garlic cloves, minced
1/2 teaspoon black pepper
1/4 teaspoon salt
2 teaspoons each dried oregano and basil

In a saucepan heat olive oil over medium heat. Add onion and sauté until soft. Add garlic and sauté for an additional minute. Add the crushed tomatoes to the sautéed onions and garlic. Add the tomato puree and other ingredients and stir to combine. Simmer for 20 to 30 minutes while stirring occasionally. Taste and adjust seasonings. Allow to cool before assembling pizzas.

Limoncello Tiramisu

1 (8 to 12 oz) package ladyfinger cookies
5 egg yolks
3/4 sugar
16 ounces mascarpone cheese (See Note)
2 lemons, juice and zest
2 cups limoncello liqueur
2 cups whipped cream
Powdered sugar, for dusting
Lemon slices, for garnish

Place the egg yolks and sugar in a large metal bowl and place over a pan of boiling water. Whisk until it becomes thick and creamy. Set aside to cool for a few minutes. Add the mascarpone and whisk until completely blended. Stir in the lemon juice, zest and a tablespoon of limoncello.

To assemble the tiramisu, pour the limoncello in a wide, shallow bowl. Dip the ladyfingers in the limoncello for a second on each side. Line up in rows across the bottom of a 9x13 pan. Continue until the bottom of the pan is covered. Top with a thick layer of mousse and then another layer of dunked lady fingers. Refill the bowl of limoncello, if necessary. Top the second layer of lady fingers with another layer of mousse. Spread the whipped cream over the second layer of mousse. Refrigerate for two hours or overnight. Cut into squares to serve. Serve with a dusting of powdered sugar. Top with lemon slices, if desired.

Note: You can also substitute with whipped cream cheese.

Limoncello

1 (750ml or 1 liter) bottle of Everclear
6 medium or large lemons
2 cups of sugar
3 cups water

Using a sharp vegetable peeler, peel the top layer of skin from the lemons. Peel from end to end in vertical strips. (Serrated peelers work best.) Place the peels in a large sealable container and pour in the alcohol.

Seal the jar and store in a cool, dark place for 4 to 6 weeks. The alcohol will turn bright yellow and take on the fragrance of the lemons. Pour the liquid through a strainer lined with cheesecloth. Discard the peels.

In a saucepan, heat water and sugar over low heat until sugar is dissolved. Remove from heat and let cool. Add to the strained alcohol and stir. Pour into decorative jars or a large (2 quart) container. Chill completely before serving. Limoncello is best served very cold and is typically stored in the freezer.

It is traditional to sip limoncello from a shot glass after dinner. It's also good drizzled over ice cream or pound cake. Also use it as an ingredient in baking anytime you want to add a burst of lemon flavor. Make limoncello mimosas by adding a tablespoon of limoncello to a champagne glass and topping with sparkling wine. (Makes 7 to 8 cups)

Recipe by Christine Gardner, Sabor a Pasion Estate & Vineyard