

# **In the Kitchen with the Kontios**

**May 28<sup>th</sup> from 6:30 to 8:00 pm via ZOOM**

**“Friday Night Pizza Night!”**

**Italian Apperitivo, Iron Skillet Pizza and Tiramisu**

**Join us for a fun evening creating unique cocktails native to Italy and your own personal pizza (the best ever) plus a luscious tiramisu dessert**

**(assembly required)**

1. We will provide ingredients necessary to participate “step by step” in preparation of the evenings dishes
2. For those less intrepid participants some readymade alternatives and sourcing is provided
3. To be able to enjoy your pizza on Friday evening two of the pizza components will best if assembled the day prior, on Thursday the 27<sup>th</sup> and refrigerated for the next evening.

Let the adventure begin.....

**The dough and the pizza sauce are best prepared 24 hours in advance**

## **Pizza Dough Ingredients (Enough for 4 Crusts)**

2 Cups of flour (you may use all purpose or bread flower or the fanciest of folks can source 00 pizza flower)

Extra flour for dusting surface

1 teaspoon Kosher or table salt

1 teaspoon of instant or rapid rise yeast

1 cup of warm water (105-110 degrees)

3 tablespoons extra-virgin olive oil and more for later

## **INSTRUCTIONS for Pizza Dough**

1. Pulse flour, yeast, and salt together in food processor to combine, about 5 pulses. With processor running, add oil, then water, and process until rough ball forms, 30 to 40 seconds. Let dough rest for 2 minutes, then process for 30 seconds longer. (If after 30 seconds dough is very sticky and clings to blade, add extra flour as needed.)

\*This can also be done by hand with a wooden spoon in a large bowl but what fun is that when you can use an appliance?

2. Transfer dough to lightly floured counter and knead by hand to form smooth, round ball, about 1 minute. Place dough in large, lightly greased bowl, cover tightly with greased plastic wrap, and let rise until doubled in size, 1 to 1½ hours. (Alternatively, dough can be refrigerated for at least 8 hours or up to 16 hours.)

## **Pizza Sauce prep (done 1 day prior)**

### **Pizza Sauce Ingredients:**

29 oz can of whole peeled tomatoes (we prefer San Marzano tomatoes – there is a difference!)

2 Teaspoons of extra-virgin olive oil

2 whole garlic cloves, minced

½ tsp of sugar

½ tsp of salt

½ tsp of dried oregano

Red pepper flakes to taste

### **INSTRUCTIONS for Pizza Sauce**

Using a colander drain the can of tomatoes and reserve the tomato juice into a large glass measuring cup or small bowl

Process tomatoes with oil, vinegar, garlic, and oregano in food processor until smooth, about 30 seconds. Transfer mixture to 2-cup liquid measuring cup and add tomato juice until sauce measures 2 cups. Season with salt and pepper to taste. (Sauce can be refrigerated for up to 1 week or frozen for up to 1 month.)

## **Italian Apperitivos**

We will make two different Italian Spritzes. **Aperol** is a little sweeter, while **Campari** is more tart. A bottle will go a long way.....

**Sparkling water** – San Pelligrino, or other sparkling water or even club soda

**Prosecco** – sparkling Italian wine – similar to champagne but sweeter

### **Campari Spritz Ingredients**

(light summery, aperitif cocktail – before dinner, made with Italian grapefruit bitters)

- 4 ounce (8 tablespoon) Campari, chilled
- 6 ounce (12 tablespoon) sparkling wine, such as Prosecco, sparkling rosé, champagne, chilled
- 2 ounce (4 tablespoon) soda water
- Ice
- For the garnish: lemon wedge, a fancy straw if you'd like

## **Instructions for Campari Spritz**

1. Add the Campari to a glass filled with ice and stir. Top with the sparkling wine and soda water.
2. Squeeze in the lemon wedge and stir gently, then serve. Serve with a straw to minimize dilution!

## **Aperol Spritz Ingredients**

(light summery, aperitif cocktail – before dinner, made with Italian orange bitters)

- 4 ounce (8 tablespoon) Aperol, chilled
- 6 ounce (12 tablespoon) sparkling wine, such as Prosecco, sparkling rosé, champagne, chilled
- 2 ounce (4 tablespoon) soda water
- Ice
- For the garnish: orange wedge, a fancy straw if you'd like

## **Instructions for Aperol Spritz**

1. Add the Aperol to a glass filled with ice and stir. Top with the sparkling wine and soda water.
2. Squeeze in the orange wedge and stir gently, then serve. Serve with a straw to minimize dilution!

## **Drink what you like.....**

If you prefer not to make the cocktails, have a great glass of wine (or the whole bottle), your choice of cocktail, or an Italian soda or even a diet Coke!

## **Ingredients for Tiramisu**

- 8 oz of Marscapone cheese
- 1/3 cup granulated sugar (superfine is best)
- 3 tablespoons coffee liqueur (Kahlua)
- 2 tsps. Vanilla extract
- 1 ½ cups of heavy whipping cream
- 2 packages lady fingers (Italian cookies)
- 1 cup of very strong coffee or espresso
- 3 oz. semi-sweet chocolate finely grated
- 1 tablespoon confectioner's sugar

### **You will also need:**

Toppings for your pizza – your preference, we suggest

Fresh Basil

Buffalo Mozzarella

Pepperoni (large thin slice or small spicy)

Italian sausage, rendered out

Sliced red onion

Anchovies

Olives

Sliced garlic

Peccorino cheese

Grated parmesan

Grated Mozzarella cheese

Etc.....

### **The hardware:**

Iron Skillet (10-12 inch), well seasoned

Alternatively a round baking (cake pan)

Cuisinart food processor (all can be done by hand if you don't have one) Alternatively a good arm and bowl

Colander

8X8 glass baking dish

**A hot clean oven! Otherwise there will be smoke!!!**

# Sources suggestions and alternatives to preparing your own.....

Don't want to make the Pizza Sauce?



MID'S Pizza Sauce - available at Harvest Market

Instead of making the pizza dough



Available at Harvest Market in the freezer area where the pizzas are. Remember to thaw it out the day before in the refrigerator and bring it to room temperature about 1 hour prior to the class for best results



Meijer carries these pizza dough alternatives in the refrigerated section and won't require thawing, just warm to room temp before the class (I don't really recommend but in a pinch)



These are worth the little extra expense for the pizza sauce preparation. Sold at Harvest Market and Schnucks

## Lady Fingers for Tiramisu:

These are sold at Schucks and County Market, Harvest Market and HyVee



## Cocktail Source list:



Available at Binny's and also Friar Tuck

# Buon Appetito!!