



# SONG HILL WINERY

## **Italian Style Pizza** – approx. 4 10-12 inch pizzas

### Dough:

3 cups white flour  
1 cup semolina flour  
¼ cup whole wheat flour  
1 ¼ cup warm water  
1 tbsp yeast  
1 tbsp brown sugar  
1 tsp salt  
2 tbsp olive oil

Add brown sugar to warm water and dissolve. Add yeast to water and set aside for 5-10 min. until frothy. Combine flours and salt in large bowl with well in center. Gradually pour in yeast water and olive oil and mix to make a smooth dough. Knead on a lightly floured surface for about 10 minutes until dough is springy and elastic. Place in a floured bowl, cover and let rise at room temperature for 1 ½ to 2 hours.

### Pizza sauce:

1 16 oz can San Marzano tomatoes (pour into bowl and hand crush the tomatoes)  
1 large garlic clove, finely chopped  
1 tbsp oregano  
1 bay leaf  
3 tbsp balsamic vinegar  
1 tsp salt

Add all ingredients to a small saucepan and simmer over low heat for 20-30 minutes, stirring occasionally.

### Cheese Blend:

4 oz Fontina  
4 oz Fontinella  
4 oz Fresh Mozzarella

Shred fontina and fontinella and blend together. Slice mozzarella into thin ovals and set aside.

### To cook:

Corn meal  
Your favorite toppings (our favorite: fresh green peppers and Italian sausage)  
Fresh basil or sage leaves (your preference)  
Freshly grated Parmesan cheese

Preheat oven and pizza stone (preferred) or pizza pan at highest bake setting (typically 550 degrees, but if you can go higher do so). Knead dough again for 2 minutes or so, then divide into

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4 equal balls. Roll out each piece into a thin, 10-12 inch round. When warm, remove pizza stone and lightly coat with corn meal. Place one thin round of dough on stone, add a ladle of pizza sauce and spread evenly over dough. Add a layer of shredded cheese. Add your favorite toppings on top of cheese. Place 4-6 thin slices (depending on size) of mozzarella randomly over the toppings. Place in middle of oven and bake for 8-12 minutes depending on oven heat. Pizza is ready when sides of dough are golden brown and cheese is starting to brown and caramelize. Remove pizza, immediately add fresh basil or sage leaves and Parmesan cheese. Let rest for 5 minutes, transfer to plate, cut and serve.

## Recommended Wine Pairing:

Song Hill Winery 2016 Rosé or  
Song Hill Winery 2013 Brut Rosé

