



pizzatopia.

a recipe for the perfect pizza experience

# the idea.

"Ideas are like pizza dough, made to be tossed around."

Anna Quindlen

**pizza:** an oven-baked, flat, disc-shaped bread typically topped with a tomato sauce, cheese (usually mozzarella) and various toppings.

**utopia:** an imagined place or state of things in which everything is perfect.

**pizzatopia:** a place and time when one is happily content and eating the perfect pizza.

**pizza + utopia = pizzatopia.**

What makes a good meal? Is it the food or the company? Or is it the combination of the two that create an ideal experience? This recipe gives you the directions to pizzatopia.

# the company.

"Food is a central activity of mankind and one of the single most significant trademarks of a culture."

Mark Kurlansky

## Food brings people together.

At least, that's how it has always been in my life. I remember many times when my family and I would get together and just cook, enjoying each other's company and exchanging the events of our day. No matter how much I love food it was always the experience. It's the preparation of the meal, the making of the meal, enjoying the meal and the time spent after the meal with people who are important to you.

Since pizza is widely known and very much liked, it is a simple solution in an attempt to bring friends and family together for a good time. In order to do so, one must know how to make a pizza.



# the dough.

"If more of us valued food and cheer and song  
above hoarded gold, it would be a merrier world."

J.R.R. Tolkien

# Handtossed

Depending on personal taste, the typical crust styles are deep dish, hand-tossed, or thin crust.

Makes enough dough for two 10-12 inch pizzas.

- \* 1 1/2 cups warm water
- \* 1 package of active dry yeast
- \* 3 1/2 cups bread flour
- \* 2 Tbsp olive oil
- \* 2 teaspoons salt
- \* 1 teaspoon sugar

1. For optimum cooking ability, use an electric mixer. Add warm water to the bowl, sprinkling the yeast and let it sit until the yeast is dissolved.

2. After attaching the mixing paddle, add in the olive oil, flour, salt and sugar and mix on low speed for about a minute. Replace the mixing paddle with the dough hook and knead the dough on a low speed. The dough should end up smooth and elastic in about ten minutes.

3. Place a lightly coat a ball of dough in a bowl with olive oil and cover with plastic wrap, allowing it to sit in a warm place (75-85°F). The dough will be double in size about an hour and a half later.



# the sauce.

"Eating is not merely a material pleasure. Eating well gives a spectacular joy to life and contributes immensely to goodwill and happy companionship. It is of great importance to the morale."

Elsa Schiaparelli

# Red Sauce

One has many choices when it comes to pizza sauce; red sauce, white sauce, or even no sauce, including various others have been eaten and enjoyed by thousands whether it be homemade or from a jar.

- \* 1 can (28-ounces) whole peeled tomatoes
- \* 1 small white or sweet onion, finely diced
- \* 1 clove garlic, peeled and minced
- \* 3 to 4 fresh basil leaves
- \* 1 teaspoon dried oregano
- \* Pinch salt
- \* Pinch fresh ground black pepper
- \* Pinch sugar, optional
- \* 2 tablespoons olive oil, to saute

1. Heat a large saucepot, heat the olive oil. Add the onions and lightly sauté until they become translucent. Add the garlic.
2. Stir in the tomatoes, partially crushed, mixing until the pot comes to a simmer.
3. Add the seasonings to taste, letting the ingredients heat for at least fifteen minutes.



# the making.

“Nothing would be more tiresome than eating and drinking if God had not made them a pleasure as well as a necessity.”

Voltaire

# Supplies

These are the items that will help you make a really awesome pizza. This is where the making comes into play, a crucial part that enhances the experience.

- \* A pizza stone
- \* A pizza peel or flat baking sheet
- \* Cornmeal
- \* A pizza cutter

1. Place pizza stone in the oven, pre-heating to 450°
2. Punch the dough so it deflates. Divide in half, letting each sit in a covered bowl for ten minutes.
3. Take a ball of dough and flatten with hands on lightly floured surface. Using your fingertips spread the dough from the center outwards until it is about a half inch in thickness. Place on a pizza peel with a thin layer of cornmeal to help transfer the pizza.



# the toppings.

"Food is for eating, and good food is to be enjoyed... I think food is, actually, very beautiful in itself."

Delia Smith

# Toppings

Now this is especially where personal preference comes into play; one can choose from a wide variety of toppings. The most generic pizza is simply cheese and pepperoni.

- \* Mozzarella, shredded
- \* Pepperoni, thinly sliced
- \* Italian seasoning

1. Prepare your desired toppings.
2. Brush the top of the dough with olive oil. Make dents along the surface of the dough with fingertips to prevent bubbling.
3. Spoon the sauce on the center of the dough spreading outwards towards the crust.
4. Sprinkle the cheese evenly in a circular motion. Place desired amount of pepperoni on the pizza.
5. Slide the pizza from the peel to the heated stone and bake the pizza until the cheese and crust appear golden, 10-15 minutes.



# the meal.

“One cannot think well, love well, sleep well, if one has not dined well.”

Virginia Woolf

# Eating

This is the fun part: getting the chance to share, eat and enjoy your pizza. Full of flavors and conversation, this is the climax of the experience. Sit back and relax. One can initiate conversation, music, and drinks in order to enhance the experience, creating the atmosphere.

- \* Friends
- \* Eating utensils
- \* Napkins
- \* Beverages

1. Using the pizza peel, remove the pizza from the oven.
2. Let cool for approximately five minutes before cutting.
3. Create individual slices with pizza cutter, yeilding four, six, eight or twelve pieces.
4. Serve and enjoy



# the experience.

"Food is our common ground, a universal experience."

James Beard

## Pizza keeps people together.

Since its birth in Italy, pizza has made a wide reputation. Its versatility allows the cook with various ingredients, allowing people of all ages enjoy the gift of pizza. With that in mind, pizza can be utilized as a common interest. Spending time with friends and family becomes a fun and delicious event.

The atmosphere created when people get together in fellowship is what I truly crave. When I think of a meal I first think of whom I would like to share it with and how to create a comfortable and hospitable atmosphere that anyone can enjoy. With a little creativity and the right ingredients, food and company come together in effort to create an ideal experience, your very own pizzatopia.





perfect.