

# Winemaker Brandon's Pizza Recipes

## “3-Cheese Pizza”

### Ingredients:

- ~400 grams pizza dough
  - ~4 Tablespoons tomato pizza sauce
  - 1.5 cup shredded Mozzarella cheese
  - ½ cup shredded parmesan and white cheddar cheese
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## “Roasted Garlic and Sausage Pizza”

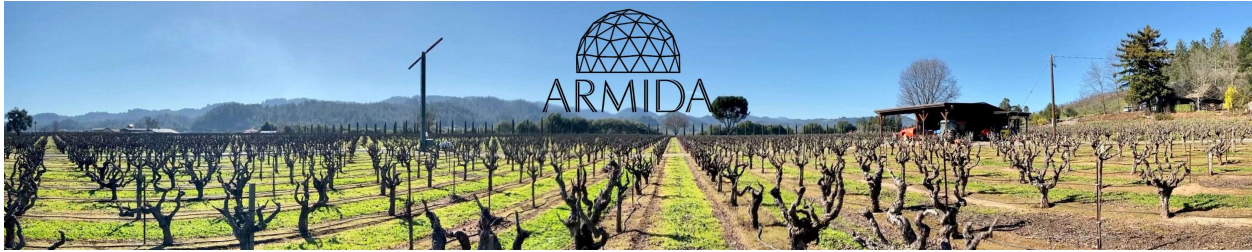
### Ingredients:

- ~400 grams pizza dough
  - ~4 Tablespoons tomato pizza sauce
  - ½ pound cooked ground sausage of your choice
  - 1 garlic head – bottom cut off, roasted in foil at 350f for 40 minutes with 1 tsp of olive oil
  - 1 cup shredded Mozzarella cheese
  - ½ cup shredded parmesan cheese and white cheddar cheese
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## “Chicken and Bacon Pesto Pizza”

### Ingredients:

- ~400 grams pizza dough
- ~4 Tablespoons pesto sauce
- ½ pound cooked chicken breast, cut into bite size pieces, rolled in pesto sauce
- 3 slices cooked bacon, patted dry and crumbled
- 1 cup shredded Mozzarella cheese
- ½ cup shredded parmesan and white cheddar cheese



### **Materials Needed:**

Cookie Sheet, Parchment Paper, Semolina Flour, Rolling Pin, and flour for dusting.

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**Step 1:** Remove dough from refrigerator 3 hours prior to baking. Place pizza stone in oven and begin to preheat to 500f at least 40 minutes prior to baking.

**Step 2:** Knead dough balls on well-floured surface. Begin to stretch and form dough into pizza shape.

**Step 3:** Place pizza-sized parchment paper on top of cookie sheet. Dust parchment paper with 1 tablespoon of semolina flour.

**Step 4:** Transfer pizza dough to parchment paper. Dust rolling pin with flour and roll out pizza dough to get desired shape. Press fingers around edge of the dough to create a “crust.” (doesn’t have to be a perfect shape)

**Step 5:** Spoon sauce evenly around pizza and add desired toppings. Try to not “heap on” the sauce and toppings. Too much will affect the cooking and crisping of the dough.

**Step 6:** Take pizza on cookie tray and “slide” pizza and parchment paper onto pizza stone in oven. Set timer for 5 minutes.

**Step 7:** After baking pizza for 5 minutes, use a spatula to remove only the parchment paper. Bake another 5 minutes. If not done, watch pizza carefully until crust and cheese have been slightly browned.

**Step 8:** Remove pizza from oven. Use spatula to slide pizza from the stone onto the cookie sheet. Transfer from cookie sheet to a cutting board and allow to rest for at least 3 minutes.

**Step 9:** Use pizza cutter to cut pizza into at least 6 slices. Serve, enjoy and repeat!!!