



Featuring Today's Recipe Compliments of: **Bill Braddock and Boskos Trattoria**

Pizza Dough

By volume

2 cups Molino Caputo Tipo 00 flour

1 cup, plus 2 tablespoons water

1 teaspoon salt

¼ teaspoon dry active yeast

Combine the 2 tablespoon water and salt in a large mixing bowl and mix with whisk until completely dissolved. Add the dry yeast to the salt water and mix until you are sure that it is completely dissolved. You may have to let it stand for a few minutes until you see the dry yeast absorb the water.

Add the flour and rest of the water to mixing bowl. Mix on low for 5 minutes. Stop mixer and let rest for 2 minutes. Mix on medium for 5 minutes. Dough will gradually come into a ball in the center of the bowl. Stop mixer and pull small amount from batch. Stretch and see if small window appears. If breaks apart easily, put back in mixer and add 1 tablespoon of water and mix on low for 5 minutes. Let rest for 2 minutes and mix again on medium for 5 minutes. Test again. When window appears, let dough rest for 2 hours and let rise. Break into 2 balls and let rest for 2 hours.

Fresh Mozzarella

1 pound fresh cheese curd

4 cups water

2 tablespoons kosher salt.

Equipment you will need: 2 large glass or stainless steel bowls, a large saucepan, an instant read thermometer, 2 large spoons, and thick rubber gloves (dishwashing gloves work fine).

Place the curd on a cutting board and slice it into cubes. Place the slices in the first bowl; set aside. Fill the second bowl halfway with cold water; set aside. Combine the 4 cups water and the salt in a large saucepan, place over high heat, and bring to 180 degrees F. When the water is ready, pour it over the curd cubes (the curd should be just covered). Keeping the curd slices submerged, use two large spoons to press them together until they form a solid mass, about 1 minute. While wearing gloves, remove the now-solid curd from the bowl, and reserve the water.

Holding on one end of the curd in each hand, pull on it (as if making taffy) until it forms a cord about 12 to 18 inches long. Fold the curd back on itself and continue to stretch and fold it until it is shiny and small blisters have appeared on the surface, about 30 to 45 seconds. (If you stretch the curd too much, your cheese will be tough. If necessary, the curd can be dipped in the salted water to make it more malleable). Form the curd into a ball and place it back in the salted water. To form the mozzarella, pinch the curd between your thumb and forefinger to shape a two-inch piece, then tuck the ends under to make a uniform ball. Place the mozzarella ball in the bowl of cold water, and repeat the process until all of the curd has been formed into balls.