

FROM LORETTA'S SONOMA TABLE

SUMMER PIZZAS

CARAMELIZED ONION, PROSCIUTTO,
GOAT CHEESE & ARUGULA

AVOCADO, JALAPEÑO, CILANTRO, LIME & ONION

24-HOUR PIZZA DOUGH

Ingredients

1 teaspoon active dry yeast

4 cups ["00" flour](#)

1 teaspoon salt

1 ¾ cups water, divided

1 tablespoon olive oil

Directions

Prepare the dough a day in advance so that it can firm in the refrigerator overnight. Begin with ¼ cup hot tap water in a small bowl. Add yeast and let it sit 5 minutes until yeast is hydrated and creamy, then mix until smooth.

Place flour and salt in a mixing bowl. Add yeast mixture and remaining water. Knead the dough 6-8 minutes.

Drizzle the tablespoon of oil in the bottom of a tall kitchen garbage bag, then place the dough in the oiled bottom of the bag. Tie the bag top, leaving room for dough to rise, and place in the refrigerator overnight.

A couple of hours prior to making your pizzas, place the dough in a metal bowl and cover with a cloth to bring to room temperature. Twenty minutes before cooking, cut the dough into four equal sections. Form each section into a small ball and allow to proof in a lightly floured proofing bin (if you have one) or on a floured counter or board with a towel covering it.

When you're ready to bake your pizzas, preheat your oven. If you're using a pizza oven, preheat it to 650 degrees. If you're using a standard oven, preheat it to 500 degrees.

FROM LORETTA'S SONOMA TABLE

CARAMELIZED ONION, PROSCIUTTO, GOAT CHEESE & ARUGULA PIZZA

Ingredients

1 sweet onion, halved and sliced thin
1 tablespoon sugar
¼ cup olive oil
½ cup goat cheese
1 (6-8 ounce) pizza dough ball
½ cup fresh arugula, loosely packed
6 to 8 slices thin-cut prosciutto

Directions

Place onions, olive oil, and sugar in pan and sauté on medium-high heat for about 10 minutes, until onions caramelize. Stretch a ball of dough to form a circle and place it on your pizza board or cooking stone. Lay the caramelized onions over the dough first. Add prosciutto slices until covered, then distribute goat cheese evenly in dollops.

Slide your pizza off your board into your wood-fired oven and bake at 650 degrees for 2-3 minutes. Alternately, place your pizza stone in your standard oven and bake at 500 degrees for approximately 8-10 minutes. Remove lightly browned pizza from oven, add arugula, slice, and serve.

FROM LORETTA'S SONOMA TABLE

AVOCADO, JALAPEÑO, CILANTRO, LIME & ONION PIZZA

Ingredients

1 (6-8 ounce) pizza dough ball
2-3 medium avocados, halved and sliced thin
1 jalapeño, seeded and chopped small
juice of 1 lime
¼ cup cilantro leaves, loosely packed
2 tablespoons olive oil
½ small white onion, sliced thin

Directions

Stretch a ball of dough to form a circle and place it on your pizza board or cooking stone. Add olive oil and onions. Slide your pizza into your wood-fired oven at 650 degrees for 2-3 minutes or bake on a stone in a standard oven set to 500 degrees for approximately 8-10 minutes. Once cooked, arrange slices of avocado, jalapeño, and cilantro on top. Sprinkle with a squeeze of lime juice and serve.

Serves 4.
