



Perfect Pizza at Home

with
PETER REINHART

Tools & Resources

Mise en Place: Tools & Ingredients



Mise en place is the French term meaning “Everything in its place.” For cooks, this means to get organized. The following list provides you with all the tools you will need to be organized and ready to make pizzas. If you don’t have a particular tool you can also, in many cases, improvise with other tools that you may have (for instance, a plastic bowl scraper is advised but you can also use a rubber or teflon spatula; an electric mixer is useful but you can also use a stainless steel bowl and mix with a large spoon). You will already have many of these tools and others are easily obtained at cookware stores. If you do plan to do a lot of baking or pizza making, I suggest investing in a small electric scale, any brand, but preferably one that offers both ounce and gram weights.

LIST OF SUPPLIES

Tools

- Mixing bowls (stainless steel if possible) of various sizes
- Measuring spoons and cups
- Electric scale, if possible
- Plastic bowl scraper
- Metal pastry or bench blade (also called a bencher)
- Rubber or teflon spatulas
- Pizza peel, wooden and/or metal (both, if possible)
- Baking stone (also called a pizza stone, the thicker the better – 1" thickness is ideal. They come in various sizes so be sure it fits in your oven)
- Electric mixer, such as KitchenAid or other brands
- Ladles of various sizes
- Large stainless steel or wooden spoons

CONTINUED »



Mise en Place: Tools & Ingredients



- Pizza knife (roller knife)
- Cutting boards
- Chef's knife for prepping toppings
- Food processor
- Cheese grater
- Sauce pans
- Plastic wrap
- Spray oil (aka, pan spray), or oil misters
- Baking parchment paper
- 9" cake pans for pan or Sicilian-style pizzas
- Sheet pans (typically 12" x 17")

Ingredients

- Bread flour and/or all purpose flour, unbleached if possible
- Whole wheat and/or rye flour
- Instant yeast (this may come under different marketing names such as Perfect Rise, Rapid Rise, Bread Machine Yeast, etc.), or active dry yeast, also sold as dry active yeast
- Salt, either kosher salt, or table salt (or any kind of favorite salt)
- Sugar or honey
- Dry aged cheeses such as: Parmesan, Asiago, Romano, or Dry Jack
- Semi-soft, moist cheeses such as: Mozzarella (both fresh and low-moisture), Fontina, Provolone, Cheddar, Swiss, Gouda, etc.
- Soft cheeses such as: Blue (Roquefort, Gorgonzola, Danish, Stilton, or any domestic), Ricotta, Crescenza-Stracchino, Burrata, etc.
- Canned tomato products, preferably whole, crushed or ground tomatoes, or tomato sauce, or tomato puree. These typically come in

28-ounce cans. You can also use your favorite brand of pizza sauce in jars.

- Olive and/or vegetable oil. The less expensive oils are good for use in doughs. Higher quality olive oil, such as Extra Virgin, is best used in toppings.
- Spray oil (see Tools above): This is both a tool and an ingredient, as it makes life easier when covering doughs or preparing baking parchment. Any brand is fine but look especially for olive oil sprays.
- Fresh and dried herbs and spices such as oregano, basil, parsley, marjoram, rosemary, black pepper, paprika, smoked paprika, granulated garlic, chili pepper flakes, etc.
- Favorite toppings, such as pepperoni, dried salami, sausage, bacon, ham, mushrooms, fresh basil, chicken or smoked chicken, clams (canned or fresh), shrimp, fresh garlic, etc.
- See recipes for pizza sauce, pesto, spicy garlic oil, and herb oil for other ingredient needs.

END



10 Tips for Perfect Pizza



1. **The hotter the oven, the better the pizza; use convection if you have it.** The reason for using a super hot oven is because the longer the pizza takes to bake, the drier and more boring the crust will become; our goal is to create a crust with “snap” but also with moistness and a creamy texture. Four minutes or less is the ideal bake time, but most home ovens take anywhere from 5 to 8 minutes, so the closer you can get the bake time down to 4 minutes, the better will be your pizza.
2. **Wetter dough can stand up to the long bake times of home ovens better than drier dough.** Pizzerias typically bake at about 600 F (316 C). But home ovens rarely can get that hot, which means a longer time is needed to achieve the proper baking of both crust and topping. Our wetter dough recipes protect the dough during this longer bake, even if they are trickier to handle.
3. **The stretch and fold method allows you to work more water into the dough.** The folding technique creates a matrix of gluten threads, like a weave, that envelope the moisture, helping to achieve “tip number 2,” above.
4. **The more whole grain flour in your dough, the higher percentage of water the dough will require.** You can tweak the recipes by replacing any amount you desire of the white flour with an equal amount of whole grain flour, but will need an extra tablespoon of water for every ounce of whole grain flour you add.
5. **Our recipe for Neapolitan Dough uses American All-Purpose flour, not Italian -00- (Double Zero) flour.** In Naples, they do use their famous Italian flour, which cannot hold as much water as American flour due to the type of proteins in that flour and the high degree of starch content, but they also bake at 800 F (427 C), in about 75 seconds, so they don’t need as much water as American-style pizza. However, if you want to use Italian -00- flour (such as Caputo brand, or the like), feel free to try it – it’s tasty, for sure – but remember to lower the water content in our recipe by about 1 ounce (30 mL) or so. Personally, I prefer the al dente, toothsome quality of the American flours, but various brands have slightly different amounts and strengths of protein, so you may have to use slightly more or less water than the recipe suggests. In the end, the dough “tells” you what it needs, so listen to it and follow the texture description – “soft and supple,” “tacky,” etc. – to make your final tweaks.
6. **If you mess up your dough ball while trying to shape it flat – rips, holes, getting stuck on itself, dropping it on the counter, etc. – reform it into a smooth ball and put it at the end of any remaining dough balls, misting it with spray oil and covering it with plastic wrap.** Give it about 45 - 60 minutes to allow the gluten to relax and then try shaping it again. You can also put the reformed dough ball into a freezer bag and save it for another day.
7. **Some climates are drier than others and the flour, regardless of brand, is often drier too and, thus, requiring more water.** This often happens at higher altitudes, too, so let the dough dictate what it needs rather than adhering strictly to the written recipe.
8. **Lots of toppings are not always the best way to go on a pizza.** Quality over quantity should be the rule. Or, as we say, more isn’t always better; better is better.
9. **A baking stone is only helpful if it is thoroughly preheated.** It is a thermal mass and needs time to absorb the oven heat in order to radiate it back into the pizza crust, so allow a minimum of 45 minutes to preheat, even if the oven light indicates that the oven is ready.
10. **Unbleached flour tastes better than bleached flour.** The slight ivory tint of unbleached flour is composed of beta-carotene pigments which not only add flavor but also a nice aroma, which enhances the flavor.



WEBSITES & BOOKS

My own website, www.pizzaquest.com, is a fun place to visit for videos, recipes, guest columns, and links to ingredient suppliers and the like.

Other popular pizza websites include:

- www.pizzamaking.com
- slice.seriousseats.com
- www.pizzatherapy.com

There are many pizza books but these are the ones I'd suggest you add to your library:

- *American Pie: My Search for the Perfect Pizza*, by Peter Reinhart (Ten Speed Press, 2003). Okay, I'm biased but I think it's a great read and the best pizza book out there.
- *Pizza: A Slice of Heaven*, by Ed Levine (Universe, 2005). A terrific compendium of pizza passion and reviews by the founder of the great website, seriousseats.com.
- *Pizza*, by Diane Morgan and Tony Gemignani (Chronicle Books, 2005). Lots of great recipes and tips from world champion pizzaiolo, Tony Gemignani.
- *The Great Chicago-Style Pizza Cookbook*, by Pasquale Bruno, Jr. (McGraw-Hill, 1983). For those who love Chicago-style, this is the book to have.
- *Pizza: From Its Italian Origins to the Modern Table*, by Roario Buonassisi (Firefly Books, 2000). A beautiful, informative book, translated from the original Italian version.

TOOLS & INGREDIENTS

The King Arthur Flour Co.

A favorite go-to website for tools and ingredient. The website has many products not found in the King Arthur Catalog, so you should request the catalog but also check out the website for specialty flour blends and for a list of their excellent classes in Norwich, Vt. www.kingarthurfLOUR.com

Sur la Table

These stores exist in many cities, so you can find

many tools there but, if you don't live near one, you can order even more items from their website.

www.surlatable.com

Bob's Red Mill

An excellent source of small batch specialty flours, including a full array of gluten-free flours. Available at many stores and also via the web at

www.bobsredmill.com.

The New York Bakers

A new company that makes available small bags of unique, specialty bread and pizza flours.

www.nybakers.com

BelGioioso Cheese Inc.

I am a huge advocate of supporting local and other domestic cheese producers whenever possible. So look for local, regional cheese makers at nearby farm markets and the like. However, if you want to learn about the wide array of Italian cheeses and their flavor properties, check out the BelGioioso Cheese website at www.belgioioso.com. They also have a video on how to make fresh mozzarella cheese that is very informative. BelGioioso is one of many fine domestic cheese companies, many of them based in Wisconsin, that make award winning international-style cheese using local milk.

Forno Bravo

They not only make some of the finest wood-fired ovens but also have an internet store featuring the finest pizza tools and ingredients.

www.fornobravo.com



The mixing method is the same for each of these four doughs. The only thing that changes are the ingredients and proportions. Each recipe makes 4 or 5 dough balls, depending on what size pizza you prefer (you can also make mini-doughs or even maxi-doughs, but the most common size is between 8 to 10 oz (227 g - 284 g).

Remember, weight measurements are always more accurate than volume measurements (except in very small portions, such as yeast), so the volume measures that are given for flour and water are approximations and may require you to adjust the flour or water during mixing to achieve the described consistency of either supple and tacky for most pizza doughs, and sticky for Sicilian pizza and focaccia.

CLASSIC NAPLES-STYLE "NAPOLETANA" PIZZA DOUGH

- 22½ oz. (638 g / 5 cups) unbleached all-purpose or Italian 00 flour
- ½ oz. (14 g) salt; or 2 teaspoons (10 g) kosher salt; or 1½ teaspoons (7.5 g) table salt
- 1 teaspoon (5 g) instant yeast; or 1¼ teaspoon (6.25 g) dry active yeast dissolved in ¼ cup (60 mL) warm water – the water should be deducted from the total water, below
- 14 oz. (397 mL) water, room temperature. **Note:** *if using Italian 00 flour, start with 12 oz. (340 g) of water and add more as needed*

AMERICAN-STYLE "NEAPOLITAN" PIZZA DOUGH

- 22½ oz. (638 g / 5 cups) unbleached bread flour
- ½ oz. (14 g) salt; or 2 teaspoons (10 g) kosher salt; or 1½ teaspoons (7.5 g) table salt
- 1 teaspoon (5 g) instant yeast; or 1¼ teaspoon (6.25 g) dry active yeast dissolved in ¼ cup (60

Pizza Dough Ingredients



mL) warm water – the water should be deducted from the total water, below

- ½ oz. (14 g) sugar; or 2 teaspoons (10 g) honey
- ½ oz. (14 g / 1 tablespoon) olive or vegetable oil
- 16 oz. (454 g) water, room temperature

"COUNTRY" PIZZA DOUGH

- 17 oz. (482 g / 3¾ cups) unbleached bread flour
- 5½ oz. (160 g / 1¼ cup) wholewheat or rye flour
- ½ oz. (14 g) salt; or 2 teaspoons (10 g) kosher salt; or 1½ teaspoons (7.5 g) table salt
- 1 teaspoon (5 g) instant yeast; or 1¼ teaspoon (6.25 g) dry active yeast dissolved in ¼ cup (60 mL) warm water – the water should be deducted from the total water, below
- 1 oz. (28 g) sugar; or 4 teaspoons (20 g) honey
- ½ oz. (14 g / 1 tablespoon) olive or vegetable oil
- 17 oz. (482 g) water, room temperature

SICILIAN PIZZA OR FOCACCIA DOUGH (MAKES ONE SHEET PAN OR THREE 9" CAKE PANS)

- 20 oz. (567 g / 4½ cups) unbleached bread flour
- 2/5 ounce (11 g) salt; or 1¾ teaspoons (8.5 g) kosher salt; or 1¼ teaspoon (6.25 g) table salt
- 1 teaspoon (5 g) instant yeast; or 1¼ teaspoon (6.25 g) dry active yeast dissolved in ¼ cup (60 mL) warm water – the water should be deducted from the total water, below
- ½ oz. (14 g / 1 tablespoon) olive oil
- 16 oz. (454 g) water, room temperature

Pizza Dough Mixing Procedure



THE STEPS

1. If mixing by hand, add all the dry ingredients to the mixing bowl and stir to distribute. Then, add all the liquid ingredients, including oil, water, and yeast water (if using active dry yeast – if using instant yeast, you can add it directly to the flour). Use a large spoon (wooden or stainless steel), and stir until all the ingredients are evenly distributed and fully hydrated – all the flour should be absorbed, approximately 1 to 2 minutes. Or, if using an electric mixer, use the paddle attachment and mix on slow speed for 1 minute, or until all the ingredients are evenly distributed and fully hydrated – all the flour should be absorbed.
2. Let the dough rest anywhere from 1 to 5 minutes and then mix on medium low (or continue mixing with the large spoon) for one additional minute. Add more water or flour, a little at a time, as needed. The dough should be soft, supple and tacky to the touch (for Neapolitana), or very tacky, even slightly sticky (for American Neapolitan and also Country Dough). Sicilian/focaccia dough should be wet and sticky.

Note: if your electric mixer does not have a paddle attachment you can use the dough hook attachment instead, but allow longer for the mixing.
3. Rub some olive or vegetable oil on the work surface to make an oil slick about 1 foot in diameter (you can use a wooden counter, granite, stainless steel, formica – as long as it's smooth) and transfer the dough to the oiled surface using a plastic bowl scraper or rubber spatula. Rub some oil on the bowl scraper or spatula to prevent sticking and rub a little oil on your hands. Stretch and fold the dough, as shown in the video, to fold it into a ball. Cover the dough, still on the oil slick, with a clean bowl, or transfer it into an oiled bowl.
4. Perform three more stretch and folds, at 5-minute intervals. You can rub more oil on the work surface, as needed, to prevent sticking. After each stretch and fold the dough will become firmer, less sticky, and bouncier when slapped (as shown in the video).
5. After the final stretch and fold put the pizza doughs into an oiled bowl, large enough to contain it when it doubles in size, cover the bowl (not the dough itself but the rim of the bowl) with plastic wrap, and place it in the refrigerator. The dough will be good for up to three days.

Note: You may also divide it into the desired pizza sizes, form dough balls, and place each dough ball into an oiled freezer bag, seal, and freeze. These will keep for up to three months.
6. If making Sicilian pizza or focaccia, instead of putting the dough in a bowl, line your baking pan with baking parchment, cut to fit, and generously oil it with olive oil, including the inside walls of the pan. If making a sheet pan pizza or focaccia (approx. 12 x 17"), use the entire dough. If making round, pan pizzas or focaccia, divide the dough into three pieces of about 12 oz. (340 g) each to fill three 9" cake pans that have been lined with parchment, cut into rounds, and then oiled. Place the dough into the pans and press the dough to fill the pans. Mist the top of the dough with olive oil spray oil, cover the pans (not the dough itself, but the pans) with plastic wrap, and refrigerate overnight, for up to three days.
7. Follow the instructions, as shown in the videos, to make pizzas, Sicilian-style pizzas, or focaccia.



GLUTEN-FREE CRUST

Gluten-free baking is becoming more and more popular as increased numbers of people discover that they have gluten sensitivity or intolerance. There are a number of frozen gluten-free pizzas on the market now and also many breads, crackers, and other gluten-free products, as the demand grows. This pizza crust is better than any you will find at the market and is very easy to make.

For those of you who are also dealing with blood sugar issues such as diabetes, hypoglycemia, or pre-diabetes, there is an alternative version for gluten-free pizza dough in my latest book, *The Joy of Gluten-Free, Sugar-Free Baking*, that uses all nut and seed flours instead of the more customary starch-based gluten-free flours below. The following recipe, though, will serve you well in almost any situation and even those who are not gluten-sensitive will enjoy it.

If you haven't baked gluten-free products before you will notice some unusual ingredients not often used by home bakers. They can now easily be found at most supermarkets and natural foods markets in the gluten-free section, or via the internet. For sunflower seed meal, you can make your own by grinding hulled (that is, not in the shell), raw, unsalted sunflower seeds in either a spice or coffee mill; or you can use the blender or food processor, but be careful not to create too much friction so that the seeds don't turn into sunflower seed butter. See the Resources section for a list of mail order and other useful information for ingredients and tools.

Also, the batter can be made either on the same day or held in the refrigerator for an overnight fermentation. It requires two baking stages, as described below and as shown in the video lesson.

Bonus Recipe: Gluten Free Pizza Crust

INGREDIENTS

- 10 oz. (284 g / 2¼ cups) rice flour (either white or brown rice flour)
- 4 oz. (113 g / 1 cup) tapioca (aka cassava) flour
- 2 oz. (57 g / ½ cup) potato starch
- 2 oz. (57 g / ½ cup) sunflower seed meal
- 1 teaspoon (5 g) kosher salt; or ¾ teaspoon (3.75 g) table salt
- ¾ (3.75 g) teaspoon instant yeast; or 1 teaspoon (5 g) active dry yeast dissolved in the water
- 1 oz. (28 g / 2 tablespoon) olive oil, any kind
- 1½ oz. (42 g / 3 tablespoon) sugar or honey (1½ tablespoon)
- 20 oz. (567 g / 2½ cups) water, lukewarm (about 90 F / 32 C)
- **Optional:** 1 teaspoon (5 g) xanthan gum for slightly higher rise

PROCEDURE

1. In a mixing bowl, whisk together all the ingredients to make a batter similar in consistency to pancake batter. Whisk or stir until all the ingredients are evenly distributed. Cover the bowl with plastic wrap and set aside for 60 to 90 minutes at room temperature to ferment and rise slightly (or, immediately place the bowl in the refrigerator for overnight fermentation).
2. While the batter is fermenting, generously oil 9" or 10" cake pans, or pie pans, with olive oil and preheat the oven to 350 F / 177 C. When the dough begins to expand or bubble, scoop out enough to cover the bottom of the pans about ¼" thick with the batter – it will take between 8 to 10 oz. or somewhere between 227 g and 284 g, depending on the size of the pan. Jiggle the pan to evenly distribute the batter to cover the whole surface or, if using cold batter, you can dip a hand in a bowl of water and use your wet hand to pat the batter evenly into the pan, as shown in the video lesson.
3. Place one or two pans in the oven and bake for 15 minutes and then rotate them for even baking, and bake another 15 minutes or until the batter bakes into a firm, pancake-like texture,

CONTINUED »



with a little browning around the edges. Remove the pans from the oven and let the bread cool in the pan for 2 or 3 minutes. Then, using a bowl scraper or rubber spatula, remove the doughs from the pans (they should pop out easily, and let them cool on a cooling rack. The underside should be brown while the top side will still be fairly white.

4. When completely cool, you can wrap each pizza dough in plastic wrap and store in the refrigerator for up to five days, or in the freezer for up to three months. Or, you can immediately top them and bake into pizzas, either in the pan or directly on the oven rack or pizza stone, as shown in the video lesson.

(Note: When assembling your pizzas, flip the doughs over and use the flat, brown side as the top of the pizza so that the white side will brown and crisp during the re-bake.)

Bonus Recipe: Gluten Free Pizza Crust



END

Basil Pesto Sauce Recipe
BASIL PESTO SAUCE

This can be used before baking or as a garnishing sauce after the pizza comes out of the oven. Pesto means “pounded” and is traditionally made in a mortar and pestle (and, thus, pounded into a delicious fresh sauce). Since most people don’t have a mortar and pestle, we suggest using a food processor, but a blender will do if that’s all you have. You can substitute small amounts of other fresh herbs for the basil, but basil is the most popular because of its balanced flavor and its ability to go with just about anything, especially tomatoes and pasta. Do not use dried herbs for this sauce.

Either pine nuts or walnuts can be used, or a combination of the two, and should be lightly toasted in a dry skillet over medium heat, just until they begin to give off a nice, toasty aroma and show signs of browning. Immediately remove them from the pan. Or, you can dry roast them in the oven at 350 F / 177 C for about 6 to 8 minutes, or until lightly toasted.


INGREDIENTS

- 8 cloves of garlic, coarsely chopped and tossed in 2 tablespoons (30 g) of olive oil
- 2 cups (437 g) fresh basil leaves, washed and stemmed, and tightly packed into a measuring cup
- $\frac{3}{4}$ cup (177 g) grated Parmesan or other dry aged cheese
- 1 cup (237 g) pine nuts or walnuts, lightly toasted
- 2 tablespoons (30 mL) fresh lemon juice
- 1 cup (237 g) extra virgin olive oil

PROCEDURE

1. Heat a sauté pan or skillet over medium heat and, when it is hot, add the chopped garlic/olive oil mixture. Stir for 15 seconds and then remove the pan from the heat. (You only want to heat and “sweat” the garlic, not brown it.)
2. Place all remaining ingredients into the food processor and add the heated garlic/oil mixture.
3. Pulse the mixture until all the basil is broken down and the ingredients are evenly distributed. Run the processor for an additional 5 to 10 seconds to make a bright green, pebbly-textured sauce, thin enough to spread easily but not so thin as to be runny. Adjust the thickness by adding more olive oil if it’s too thick, or more grated cheese if it’s too thin. Transfer the sauce to a container that can be covered with a lid to minimize oxidation. Keep refrigerated for up to 5 days, or keep in the freezer for up to three months.

My Favorite Pizza Sauce Recipe
MY FAVORITE PIZZA SAUCE

This is my go-to recipe for homemade pizza sauce and is fast and easy to prepare. If using canned whole or diced tomatoes you will need a food processor or blender, and if using any of the other optional tomato products you will need to adjust the water and seasonings to taste. The dried herbs are all optional, to taste, and the salt content will always need to be adjusted based on the brand of tomato product you are using. This sauce does not need to be cooked in advance, as it will cook on top of the pizzas. This recipe makes enough for about eight to ten pizzas.


INGREDIENTS

- 1 can (28 oz. / 828 g) crushed or ground tomatoes. You can also use canned whole Italian plum tomatoes, diced tomatoes, tomato puree, or tomato sauce.
- ½ tablespoon (7.4 g) red wine vinegar
- ¼ (1.25 g) teaspoon ground black pepper
- 1 teaspoon (5 g) dried basil (optional)
- ½ teaspoon (2.5 g) dried oregano (optional)
- ½ teaspoon (2.5 g) granulated garlic powder (optional)
- water, as needed
- salt, to taste

PROCEDURE

1. If using crushed, ground, or tomato sauce or puree, use a mixing bowl and whisk; if using whole or diced tomatoes, use a food processor. Add together all the ingredients, except the water and salt, and whisk or process to make a smooth sauce.
2. Taste and adjust by adding enough water to make a slightly thick, easily spreadable sauce, as shown in the video. Adjust the salt, whisking it in, to taste. The sauce can be used immediately, but it will thicken slightly as it sits.
3. Store any leftover sauce in a container with a lid. This sauce will keep for up to 10 days in the refrigerator or for three months in the freezer.



Oil Recipes

HERB OIL FOR FOCACCIA

This is another variation of infused oil, and it can be used either before baking focaccia, as shown in the video, or as a drizzle or dipping oil afterwards, or with bread. It can even be used as a base for salad dressings, blending it with vinegar and Dijon mustard to make a great vinaigrette.

Note: *If you grow your own or have access to fresh herbs you can always substitute minced fresh herbs for the dried herbs, but will need to use three times as much. But the following version can be made year round. and you can always play with the herb blend to suit your own taste.*

INGREDIENTS

- 1 cup (237 g) olive oil (any kind, does not need to be extra virgin)
- 2 teaspoons (10 g) dried parsley
- 1 teaspoon (5 g) dried basil
- ½ teaspoon (2.5 g) dried oregano
- ½ teaspoon (2.5 g) dried marjoram
- ½ teaspoon (2.5 g) dried or fresh rosemary needles
- ½ teaspoon (2.5 g) sweet or smoked paprika
- 1 teaspoon (5 g) granulated garlic
- ¼ teaspoon (1.25 g) dried black pepper
- 1 teaspoon (5 g) kosher or table salt, or to taste
- 1 teaspoon (5 g) dried pepper flakes (aka crushed red pepper) (optional)

PROCEDURE

Add all the ingredients together in a bowl and whisk to distribute. Taste immediately after stirring and adjust the salt, spices, and herbs to taste. This mixture does not need to be heated, as the herbs will infuse the oil with their flavor at room temperature. Always stir or whisk just prior to adding it to any dish, as the spices tend to settle to the bottom of the bowl. Keep any unused portion in a sealed container in the refrigerator. It will keep for up to three months.

SPICY GARLIC OIL

This is my wife Susan's recipe, originally inspired by the great restaurant, Al Forno in Providence, RI. We always keep some on hand – it jazzes up any kind of pizza and can be used as a flashier alternative instead of the standard sprinkle of dried pepper flakes. It will keep for three months in the refrigerator, though it will separate as it chills and the oil will thicken, so remove it from the refrigerator an hour or two before making your pizzas and stir it before using. You can also use this as a dipping oil for bread or focaccia.

INGREDIENTS

- ½ cup (120 g) olive oil (any kind, does not need to be extra virgin)
- 2 teaspoons (10 g) sweet or smoked paprika
- 2 teaspoons (10 g) dried pepper flakes (aka crushed red pepper)
- 1 clove garlic, coarsely chopped
- ¼ (1.25 g) teaspoon salt

PROCEDURE

Put all of the ingredients in a saucepan and bring to a boil over medium heat. Reduce the heat to low and simmer for 10 minutes. Remove the pan from the heat and cool for 30 minutes before using. Store in a jar with a lid in the refrigerator for up to three months.