

JUNE 2017 SCHEDULE

PARIOLI COOKING CLASS



Pizza Margherita

Stir flour and 1 teaspoon salt in a bowl. Set aside. Mix water, yeast, and sugar in a large bowl. Let stand until yeast begins to form a creamy foam, about 5 minutes. Stir half the flour mixture into yeast mixture until no dry spots remain. Stir in remaining flour, 1/2 cup at a time, mixing well after each addition. When dough pulls together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, then place dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 1 hour. Punch dough down, divide into 4 equal pieces, and form each into a ball. Preheat oven with a pizza stone to 500 degrees F (260 degrees C).

Stretch out and pat 1 dough ball to form a circle 10 to 12 inches in diameter. Place dough on a lightly floured pizza peel. Top with 1/2 cup of tomato sauce and spread to cover within an inch of the edge of the dough. Arrange 5 slices of mozzarella cheese on top

of the tomato sauce, then place 5 basil leaves on top. Drizzle pizza with 1 tablespoon olive oil and sprinkle with sea salt to taste. Repeat for 3 remaining dough balls. Slide each pizza onto the pizza stone in the preheated oven. Bake until cheese is bubbly and the underside of the crust is golden brown, 5 to 7 minutes.

3 1/2 cups all-purpose flour
1 teaspoon salt
1 cup water
1 (.25 ounce) package fresh yeast
1/4 cup flour for dusting

2 cups whole peel tomatoes in cans
1 cup buffalo mozzarella cheese
10 leaves fresh basil
olive oil

Thursday 06/01
Friday 06/02

Sicilian Food

Thursday 06/08
Friday 06/09

Tuscan Classics

Thursday 06/15
Friday 06/16

Gluten Free Recipes



Private Cooking Classes Available

Team Building Events

Reversal Dinners

Wine Tastings

Catering & Banquets

Thursday 06/22
Friday 06/23

Pasta Making

Thursday 06/29
Friday 06/30

Tuscan Classics

Private Classes Available

Hands on Cooking Classes for Small Groups

Team Build Up Events Company