

GIVA KITCHEN PIZZA HANDBOOK

Family recipes tested daily - free edition, no sign-up

Twelve recipes from our family notebook, kitchen-tested
in an ordinary home oven and handed to you freely.

Dough - Sauce - Classics - Remedies

Brittney Forston - shared in good faith, eat well.

The Sunday Sauce

Sugo della Domenica - the pot that simmered every Sunday for generations.

Step 1. Heat 1/4 cup olive oil in a heavy pot over medium-low.

Step 2. Add 4 smashed garlic cloves; let them sizzle until fragrant, about 1 minute - do not brown.

Step 3. Pour in two 28-oz cans of crushed San Marzano tomatoes with a splash of water.

Step 4. Add a handful of fresh basil, 1 tsp salt and a pinch of sugar.

Step 5. Simmer uncovered on the lowest heat for 3-4 hours, stirring now and then. It is ready when the oil floats up orange on top.

No-Knead Pizza Dough

Stir it tonight, bake it tomorrow. The mixer stays in the closet.

Step 1. Stir together 500 g all-purpose flour, 0.8 g instant yeast, 10 g salt and 375 g cool water - 30 seconds, no kneading.

Step 2. Cover the bowl; rest 1 hour on the counter.

Step 3. Refrigerate 18-24 hours - this slow cold ferment is where the flavor comes from.

Step 4. Two hours before baking, divide into two rounds and let them come to room temperature.

Step 5. Stretch with your hands - never roll - to keep the bubbles alive.

Margherita at Home

Five ingredients, ninety seconds of philosophy.

Step 1. Press the dough into a 12-inch round on floured parchment.

Step 2. Spread a thin layer of Sunday Sauce - two tablespoons, no more.

Step 3. Tear fresh mozzarella over the top and drizzle with olive oil.

Step 4. Bake at your oven's maximum setting on a preheated steel or stone, 6-8 minutes.

Step 5. Finish with fresh basil and a pinch of flaky salt. Eat it standing up, like in the old shop.

Sheet-Pan Sicilian

Thick, airy, cheesy - the focaccia-pizza hybrid for a hungry table.

Step 1. Press dough into an oiled half-sheet pan and proof 45 minutes.

Step 2. Dimple it with oiled fingers. Top with mozzarella first, then a generous ladle of sauce over the cheese - Sicilian style is sauce-on-top.

Step 3. Bake at 500 F for 18-22 minutes until the edges are golden and crisp.

Step 4. Cool 5 minutes before cutting into squares, like the bakery does.

Garlic Knots

Made from leftover dough - the best thing that was never on the menu.

Step 1. Roll dough into ropes and tie loose knots; place on a buttered pan.

Step 2. Bake at 400 F for 12-15 minutes until golden.

Step 3. Toss immediately with melted butter, chopped garlic, parsley and grated parmesan.

Step 4. Serve warm. Consider hiding a few for yourself first.

Cast-Iron Pan Pizza

The crispiest crust a home oven can produce.

Step 1. Preheat a cast-iron skillet on the stove, medium-high, 5 minutes.

Step 2. Press dough into the hot, lightly oiled skillet - it should sizzle on contact.

Step 3. Top quickly with sauce and cheese while the pan is still screaming.

Step 4. Bake on the top rack at max heat, 7-9 minutes, until the rim blisters.

Step 5. Slide onto a board, rest 2 minutes, slice. Listen to the crunch.

Meatballs for Heroes

Tender beef-and-pork meatballs, the heart of the Meatball Parm Hero.

Step 1. Soak 1/2 cup breadcrumbs in milk; mix with 1 lb ground beef, 1/2 lb ground pork, an egg, grated parmesan, chopped parsley and garlic.

Step 2. Roll into golf-ball rounds; brown in olive oil on all sides.

Step 3. Drop them into the Sunday Sauce and simmer gently for 45 minutes.

Step 4. Pile onto a split hero roll with mozzarella and broil until bubbling.

Mozzarella en Carozza

The fried mozzarella sandwich that started a thousand cravings.

Step 1. Cut crusts from thick white bread; layer slices with fresh mozzarella.

Step 2. Press gently and chill 30 minutes so they hold together.

Step 3. Dip in beaten egg, then coat in fine breadcrumbs.

Step 4. Fry in olive oil over medium heat until deep golden on both sides.

Step 5. Rest on a rack, cut on the bias, serve with Sunday Sauce.

Five-Minute Sauce

The weeknight version - honest, fast, no simmering.

Step 1. Blend one drained 14-oz can of good whole tomatoes with a clove of garlic, 1 tsp olive oil, 1 tsp salt and a few basil leaves.

Step 2. Leave it a little chunky - it should look crushed, not smooth.

Step 3. Do not cook it. Cold sauce on hot dough finishes cooking in the oven.

Step 4. Two tablespoons per 12-inch pie. Restraint is the recipe.

Chopped Italian Salad

The side that belongs next to every pie on this list.

Step 1. Chop iceberg, radicchio and romaine rough and small.

Step 2. Add Genoa salami, provolone cubes, chickpeas and thin-sliced red onion.

Step 3. Dress with oregano vinaigrette: olive oil, red wine vinegar, dried oregano, salt, pepper.

Step 4. Toss with your hands and let it sit 10 minutes before serving.

Garlic Bread, Properly

Not the foil packet from the freezer aisle.

Step 1. Split a loaf of Italian bread lengthwise.

Step 2. Mash 4 cloves of garlic into a stick of softened butter with parsley and a pinch of salt.

Step 3. Spread generously; bake at 375 F until the edges turn gold, 10-12 minutes.

Step 4. Dust with parmesan and run it under the broiler for 30 seconds.

How to Reheat Pizza

Day-two pizza deserves better than a microwave.

Step 1. Preheat the oven to 375 F.

Step 2. Place slices directly on the rack or a hot sheet pan.

Step 3. Bake 5-7 minutes until the cheese bubbles and the base crisps.

Step 4. Emergency only: a dry skillet over medium, lid on, 3 minutes - the crust re-crisps while the steam softens the top.

From our kitchen to yours

This handbook is the free, no-sign-up edition of our family notebook.
Share it with anyone who loves pizza. Print it, tape it to the fridge,
get flour on the counter. That is what it is for.

Visit the site any time for new recipes:

givakitchen.com

E mange bene, e stai bene.

- The Forston family