

Hand-tossed Pizzas

Assistant Chef Bob Unger has been turning out gorgeous hand-tossed pies for 20 years – a craft he shares with Retreat guests and staff several times a month. Plan ahead! The dough needs eight hours to rise and gets its slightly tangy flavor from the “Sponge”, which rests overnight. Here’s a recipe for your own fancy-pants pizza party:

INGREDIENTS

SPONGE

- 1 c. lukewarm water (110-115 degrees F)
- 1 envelope active dry yeast
- 1 c. all-purpose flour (divided)

DOUGH

- 1½ c. lukewarm water
- 2 t. fine sea salt
- 2 t. granulated sugar
- 1 envelope active dry yeast
- 6 c. (or more) all-purpose flour
- Olive oil
- Yellow corn meal

PROCEDURE

1. Mix “Sponge” ingredients in a medium bowl. Cover and let rest overnight.
2. In a large bowl, mix first four dough ingredients with the “Sponge”. Beat in flour, one cup at a time until all six cups are blended in. The dough will be smooth, sticky to touch and comes away from the sides of the bowl clean. Scrape finished dough onto a floured surface and knead into a smooth ball.
3. Brush inside of a large bowl with olive oil. Turn the ball to coat with oil. Cover bowl with plastic wrap; chill six hours, kneading dough down when doubled.
4. 1½ hours before baking, dust two baking sheets with flour. Create a separate floured surface and turn out dough. Gently knead dough into a 16” log. Cut into eight equal pieces and knead each piece into a smooth ball. Arrange four balls of dough on each prepared baking sheet. Cover loosely with towels and let rise 1 hour.
5. Preheat oven to 500 degrees F. Working with one dough ball at a time, dust dough with flour, press into a five inch round circle, then gently stretch and roll into a nine inch round circle. Place nine inch round on a large baking sheet dusted with yellow corn meal. Perforate dough with knife tip and brush lightly with olive oil.
6. Top pizza as desired. Bake until sauce is bubbling and crust is crisp and brown (roughly 14 minutes). Remove from oven and serve.

RETREAT-FAVORITE PIE TOPPINGS

Spinach and Feta	Andouille sausage	Caramelized onion, bacon and bleu cheese
Buffalo mozzarella, Roma tomato and fresh basil		

Dough recipe yields 8 – 9” pizzas (can be frozen for future use)

