



SHELBURNE FARMS

Pizza Recipes

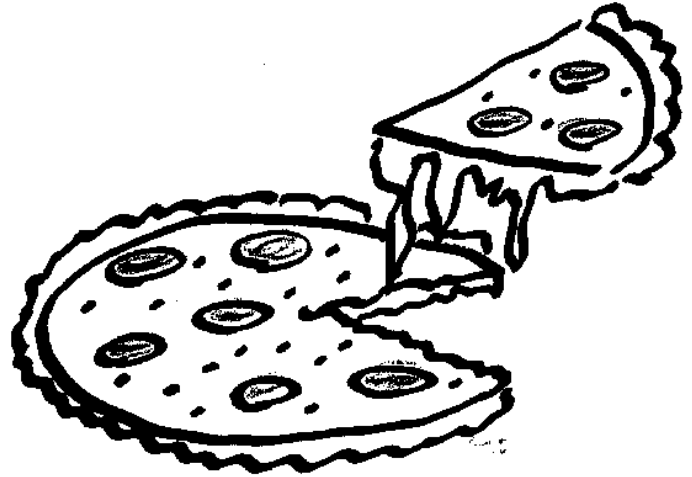
Pizza Dough

5-6 Cups of Flour
2 Tablespoons of Sugar
2 Teaspoons of Salt
1 ½ Tablespoon of Yeast
¼ Cup of Oil
2 Cups of Warm Water

Mix yeast, warm water, and sugar in a bowl, let for about five minutes to allow yeast to activate. Add one cup of flour and mix with the yeast water. Stir in salt and olive oil. Mix in remaining flour until dough is consistent.

Knead dough on floured surface for about ten minutes. Form dough into a ball then place it on a lightly oiled plate to rise. Once the dough has doubled in size knock it down by punching it with a fist. Finally cover with either a wet cloth or plastic wrap (if using the plastic wrap, be sure to oil the surface of the dough to prevent sticking). Place in a refrigerator until ready to use (in this case over night).

Recipe makes two plate-sized pizza crusts.



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Final Pizza Preparations

Once you are ready to make the pizza, it is very important to follow a few simple steps to ensure that it comes out perfect.

1. First, use oil, flour, cornmeal, our wheat bran from grinding the wheat on the plates to prevent the crusts from sticking. Keep the crust thick enough to avoid holes, but not too thick that it won't bake all the way through.
2. If possible, wait until the crust is on the baking sheet (which should have a layer of cornmeal or wheat bran) to add sauce and toppings. This makes it less messy and keeps the crust dough intact. However, that may not work with timing. If you must add the toppings while the crust is still on the plate, make sure there is enough stuff under the crust so it will easily slide off the plate onto the baking sheet.
3. Set the oven to 425°F and bake for about ten minutes.
4. Give yourself plenty of time to allow pizzas to bake. There can be four at a time in the oven.



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Sauce

20 tomatoes
2 T olive oil
1 large onion, chopped
3 cloves garlic, minced
fresh herbs (sage, basil, oregano, thyme), chopped
salt, pepper, and honey to taste



1. Bring a pot of water to a boil. Make a small "x" on the bottom of each tomato. Place in boiling water for a few seconds, until you see that the skin is starting to come loose. Remove from water. When cool enough to handle, rub off skins and discard.
2. Core peeled tomatoes. Squish the flesh so that there aren't too many large pieces in your sauce.
3. Heat olive oil in a large saucepan over medium heat. Add onions, garlic, and a dash of salt. Saute 5 minutes, or until onions turn translucent.
4. Add tomatoes to the onions and garlic. Bring to a boil.
5. Add herbs, salt, pepper, and honey. Reduce heat to a rolling simmer (about medium).
6. Stir occasionally and cook until sauce is thick (no water sitting on top of tomato solids). It's ready to put on your pizza!!

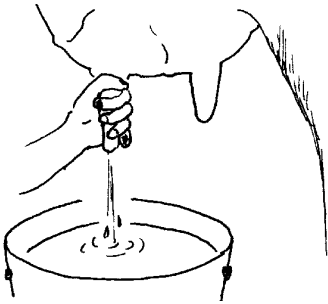


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Queso Blanco Cheese

Spanish for “White Cheese”

1 Gallon Whole Milk
¼ Cup White Vinegar
1 teaspoon salt



1. Heat milk to 185 F, stirring constantly. (Be careful not to burn the milk!)
2. Add white vinegar in 3 *equal* additions, and continue to stir
3. While stirring, watch for white curds and light green whey to form
4. Let rest for 5 minutes
5. Line a colander with cheesecloth
6. Stir slowly, and pour into cheesecloth
7. Add salt and stir gently to mix
8. Tie the corners of the cheese cloth together and hang it to drain (5-7 hours is ideal, but 10 – 30 minutes is sufficient)
9. Solidified cheese can be broken and salted or kept unsalted (You can also add herbs for flavor!)

The juice of 3-5 lemons may be used as a substitute or in addition to the vinegar. The cheese will have more tang!