



Titania's Bounty Much Ado About Pizza

Little do people know about what the greatest Dramatist of all time, William Shakespeare, was doing during what scholars have considered his 'lost years', 1585-1592. Some scholars believe he was off studying abroad or was in the country working as a schoolmaster. Others say he became a soldier, or he was on the run from the law to escape punishment for poaching a deer on Sir Thomas Lucy's estate. The truth is that the "Bard" was actually in search of... the PERFECT PIZZA! He was infatuated with finding that perfect heavenly pizza pie.

"It would haveth a complex, flavorful crust that was soft, slightly chewy, and crunchy. Thine amazing crust would be adorned with an aromatic, bright tomato sauce. A top'eth thine divine sauce would be the perfect blend of artisanal cheeses that pulleth dramatically away from thy crust. Nestled upon thine glorious number of cheeses would be a generous amount of fresh, seasonal, high qualit'eth ingredients."
-WS

Hence, Shakespeare ate his way through Italy, Sicily, Rome, Greece, New York, Detroit, Chicago, Tulsa, Ohio, and Livermore. He tried every kind of pie he could get his hands on. Finally, after having traveled all over, he decided that he would create the one true pizza recipe. The recipe that he considered was the pizza recipe of all recipes, the secret recipe to the "perfect pie" and he hid his culinary secret in his play, Much Ado About Nothing. After many years of painstaking research and study, we are delighted to say that we have finally decoded his recipe and happily present it for all the world to experience. So, take a trip back in time and treat yourself to the most savory slice of yesteryear. We thank you Bill Shakespeare wherever you are for your ingenious culinary poetry!!

"What angel wakes me from my flowery bed?" Tis thine smell of pizza my lady!

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RECIPE

Dough: 48-hour fermented sourdough crust (300g)

*no sugar, made with a biga and sourdough starter

SAUCE:

The Pizzeria's Secret Red Tomato-based pizza sauce (4 tablespoons)

Prebake ingredients:

Start with...

¼ tsp. Dry Italian seasoning (marjoram, oregano, thyme, rosemary, basil, sage)

¼ tsp. Garlic powder

Roasted garlic oil drizzle (51% EVOO, 49% Canola)

Add sauce then add the following...

Basil ribbons (3 fresh large leaves from garden)

Baby spinach ribbons(5 leaves)

6 oz. Belgioioso 50/50 Skim/Whole Milk Shredded Mozzarella

1 tbsp. Diced sautéed red onions

2 tbsp. Sliced black olives

Bake on Stone at 500° for 5 min. on top stone and 5 min. on bottom stone

Finishing ingredients:

Grilled zucchini strips (1/2 zucchini)

½ c. Fresh baby bell pepper rounds (red,orange,yellow)

¼ c. microgreen rainbow mix (includes broccoli bits)

2 tbsp. Diced green onion

7 Sliced grape tomatoes

Grated Grande Romano (very light dusting over top)

