



Classico Pizza (serves 4 people):

Prep Time: Hopefully a life time – 2 hours at the time

Pizza Dough:

- The recommendation is to make your own.
- Wolfgang Puck or Laura Werlin's recipe are terrific
- My version of pizza dough:
 - ¼ oz dry yeast dissolved in ¾ cup of warm water for 10 min
 - 3 cups of all-purpose flour in a mixing bowl (use a mixer)
 - Add 2 tablespoons of olive oil, 1 tablespoon of honey
 - Add 1 teaspoon of (fine) salt
 - Optional: Add fresh oregano and thyme to the dough – great flavor
 - Mix everything together – add dry (now wet) yeast after its 10 min
 - Knead the remains by hand into a big ball – kids will have fun here
 - Make sure the dough is mixed well and slightly elastic
 - Let it rest for about 1 hour
 - You can do all of it at once or cut into halves or quarters for different content pizzas. You can prepare it ahead of time (24 hours) keeping it refrigerated or frozen for 3 months.
 - You have a single 28-inches, two 14-inches, or four 7-inches pizza.
- Hints:
 - Use a pizza stone if you have one. It will brown the pizza best.
 - You want a slightly brown crust – cook time will vary 10-15 minutes in our high altitude climate, sometimes more.

Ingredients:

- 1 lb of Tumalo Farms Classico Cheese
- Large red onion
- Garlic clove (more depending on your taste)
- Thyme
- ½ lb of Canadian Bacon
- Optional:
 - ½ lb of apple smoked bacon
 - ½ lb of peppered bacon
- You can add your own favorite ingredients here as well.

Directions:

- Onions, garlic and any bacon should be pre-cooked on a skillet with a little bit of olive oil. Cook it for about 3 minutes not much more.
- Layout the pizza on its bed (i.e. pizza stone is best), pinch the edges to create a ridge.
- Add the cheese, then what you cooked in your skillet.
- Bake it until the top and the crust is slightly brown – it is your choice.

Wine Recommendation:

- 2006 Pinot Gris – Elk Cove Vineyards – Willamette Valley, OR
- 2005 Pinot Riche – Maragas Winery – Bend, OR