



Wooden Heart Pizza Recipe

Ingredients:

1575 grams room temperature water
1/2 teaspoon active dry yeast
2 oz salt
2lb type "0" caputo super fine flour
3 lb type "00" caputo americana flour

Combine water and yeast in bowl. Set aside and allow yeast to bloom for 10 minutes.

Combine "0" flour, water and yeast to mixing bowl. Allow to mix for 5 minutes.

Add "00" flour to mixing bowl and mix all ingredients for 10 minutes.

Remove dough from mixer and place in sealed container. Allow dough to proof overnight at room at room temperature.

Next day, portion dough in to 250 gram dough balls and place on floured tray and cover. The dough will be ready to use after 1 to 2 hours.

Use a good marinara or olive oil as your base. Top with mozzarella and your favorite toppings.

For tonight's dinner we decided to use olive oil, mozzarella, taleggio, pecorino romano and shaved Italian perigord truffles, the combination of the tangy/buttery taleggio and truffles pairs perfectly with Argyle's smooth and balanced Chardonnays.

