



NEAPOLITAN-STYLE
PIZZA

Trefethen

NEAPOLITAN-STYLE PIZZA



INGREDIENTS

16 oz fresh pizza dough, divided into 2 eight-ounce balls
16 oz can tomato sauce
1 Tbsp fresh garlic, minced
1 Tbsp fresh basil, chopped
2 lb wild mushrooms, roughly chopped
2 large spring onions, trimmed, halved lengthwise, then cut into half-moons
4 large red peppers, deseeded and sliced
8 oz fresh low-moisture mozzarella, cut into ¼ inch slices
¼ lb capicola, thinly sliced
cornmeal or semolina
salt and pepper
arugula for topping
Trefethen extra virgin olive oil

PROCEDURE

1. Preheat oven to 500F. If using a pizza stone, place it on bottom rack.
2. In a medium-sized pot, toast the garlic in olive oil over medium heat on the stove. Once garlic is toasted, add the tomato, basil, oregano, and season with salt and pepper. Bring to a simmer and let cook about 10 minutes to marry all the flavors for your pizza sauce. Remove from heat, taste, and adjust seasoning if needed.
3. Place a sauté pan over medium heat. Add enough oil to lightly coat the bottom of the pan. Once hot, add cut spring onions. Season with salt and pepper and cook until tender. Add sliced peppers and cook until tender, then add chopped mushrooms. Continue cooking until the mushrooms are slightly softened and all the liquid has evaporated from the bottom of the pan. Remove from heat and set aside. Taste and adjust seasoning if needed.
4. Scatter cornmeal or semolina on pizza stone or the back of a clean cookie sheet. Stretch your dough to form an 8 to 10-inch round and ladle sauce around the pizza going all the way to the edge. Top sauce with sliced mozzarella and spring onion, mushroom, and pepper mix.
5. Transfer pizza stone or cookie sheet to middle rack of oven and bake until cheese is melted and edges are golden and crispy. Remove from oven and while still hot and place sliced capicola on top.
6. Place pizza on your favorite serving tray. Slice pizza and scatter arugula over the top, then drizzle with Trefethen extra virgin olive oil. Enjoy!

TREFETHEN WINE PAIRING

***The Cowgirl and The Pilot Merlot:** Generous on the palate, the velvety texture leads to layers of sumptuous black cherry and dark chocolate beautifully integrated with toasted spice tones of cigar box and anise.*