

Grilled Pizza

Two Palmina parties in 2007 featured grilled pizzas – at the Dolcetto release party in June, we made 108 of them, and each one was different! And for our first Winemakers’ Dinner in August, we started off with a few. So by request, here’s the recipe.

The pizza skins are made ahead of time, then the toppings added just before a minute or two in the grill.



The skins

2.5 cups water at 100°
2 tablespoons, Palmina wine yeast
5 cups (1 pack) flour
3 tablespoons sea salt

1. Sprinkle the yeast onto the water. The yeast will absorb water then sink. Leave it until it develops a frothy head.
2. Mix the flour and sea salt together, then add the frothy yeast and mix.
3. Knead for 20 minutes on a floured board, then put the dough into a floured bowl and cover with a dish towel and let rise for 30 minutes.
4. Place the pizza stone in the barbecue and heat to 450°.
5. Tear off lime-sized pieces of dough and use a rolling pin and floured board to roll them thin and even.
6. Place the dough on the pizza stone and cook until set, about a minute.

You can use an enormous variety of toppings on these pizzas: here are some of our favorites:

sea salt, fresh rosemary and a great olive oil, such as Stolpman

sliced fresh peaches and blue cheese

sliced fresh tomatoes, fresh mozzarella and fresh basil

tomato sauce, smoked mozzarella, La Nogalera roasted walnut oil

Simply put the toppings on the skin, then put it back on the pizza stone for a minute.
Slice and serve!

Palmina ~ 1520 East Chestnut Court ~ Lompoc, CA 93436
tel: 805.735.2030 ~ fax: 805.735.9185 ~ info@palminawines.com
www.palminawine.com