

BOTASEA

Spicy Pizza with Tuna and Capers Paired with Botasea Rosso Biondino

Makes three pizzas – good for six people

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 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.



Topping

1 can tomato sauce
2 cloves garlic, peeled and minced
2 tablespoons dried oregano
10 ounces, fresh mozzarella, sliced into ¼" slices
1 can Italian tuna in olive oil
6 tablespoons Parmigiano cheese, grated
3 tablespoons red chili pepper flakes
1 tablespoon sea salt
3 tablespoons parsley, chopped
3 tablespoons capers, drained
1 tablespoon extra virgin olive oil

1. Cook the tomato paste, garlic and one tablespoon of oregano in a saucepan for 5 minutes, until slightly thickened.
2. Spread two tablespoons of the tomato mixture on each pizza skin.
3. Add six slices of mozzarella, and a third of the tuna, Parmigiano cheese, remaining oregano, capers and pepper flakes to each pizza.
4. Put back into the barbecue and cook for about 5 minutes, until the cheese melts.
5. Sprinkle with sea salt, parsley and extra virgin olive oil.