

HOB NOB Nº. 03



EASY-TO-MAKE CRUSTS CREATE THE BASE FOR COOL, UNUSUAL TOPPINGS. A SUPER EASY WAY TO HOST AND PROVIDE A CROWD-PLEASING MENU.



# WHAT TO SERVICE AND A DESCRIPTION OF THE OWNER OWNER

Recipe

ALL ABOUT THAT BASE: CAULIFLOWER CRUST + more AN UNUSUAL VARIETY OF TOPPINGS ALLOW GUESTS TO GET CREATIVE.



Link

FOUR CHEESE SELECTIONS THAT WILL MAKE YOUR PIZZA STAND OUT





Selles- Sur-Cher, a French goat cheese encased in ash, brings an unusual color and extra smoothness to your goat cheese offering. It will be hard to go back to the usual log after having this. Recipe

+ more

Recipe

LAMB + more

MEAT TOPPINGS: GROUND

VEGGIE TOPPINGS: ROASTED PEPPERS AND ZUCCHINI <image>

Recipe



+ more



Tomato Sauce, Sweet Potato Sauce, Roasted Peppers, Sprouts



Fresh Mozzarealla, Tomato Sauce, Artichokes, Caramelized Onions, Spciy Aioli

CUSTOMIZE YOUR MENU WITH THE PIZZA PLANNER





Selles- Sur-Cher, Roasted Zucchini, Olives, Arugula, Spicy Aioli



Fresh Mozzarella, Sausage, Olives, Caramelized Onions



Fresh Mozzarella, Tomato Sauce, Olives







#### HOBNOB Jelects

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#### THE CRAFT BEER NETWORK'S BEST BREWS

See our pairing suggestions by Leftonred Atanycorner (aka Lefty) of The Craft Beer Network. This seventh-generation New Yorker, pegs the finest picks to match the pizza toppings.

Link



## CRAFT BEER PAIRINGS & THREE AMAZING ITALIAN REDS.

PIZZA

ALY

4



## WINE AND A STORY

One of my friends is an avid and enthusiastic wine collector. PAUL GABRIK's collection focuses on: Italian '97 and '99 Brunellos; California Cabs and Pinot Noirs (Sea Smoke and Magnums of Dumol); '00 Bordeaux; and his latest obsession, Spanish Rioja. For the pizza party, I asked him for his favorite Italian reds in three categories: [1] collector [2] really nice [3] great everyday. Here are his picks.



Paul Gabrik knows his wines. With each tasting, Paul takes the floor with a preamble about the wine, building suspense for the first sip. Cin cin!





A blend of Cabernet Sauvignon, Alicante and Petit Verdot. Exceptional with fullflavored meats and hard cheeses. Only 1.500 cases of this Tuscan wine were made. tenutasetteponti.it

#### **CASTELLO DI MONSANTO** CHIANTI **CLASSICO RISERVA 2009**

about

\$24

#3: EVERYDAV

Also from Tuscany, a blend of 90% Sangiovese and 10% Canaiolo and Colorino. Well-proportioned. castellodimonsanto.it



#### **BRUNO GIACOSA** BARBARESCO **LE ROCCHE DEL FALLETTO RISERVA 2000**

The prize of the bunch. This winemaker from **Piemomte is famous** for both his Barolos and Barbarescos. and the Red Label is reserved for only the finest vintages. Only 1.165 cases made. brunogiacosa.it

## **#1: COLLECTOR**

#### EUROPE2YOU SUSTAINABLE WOODEN BOARDS

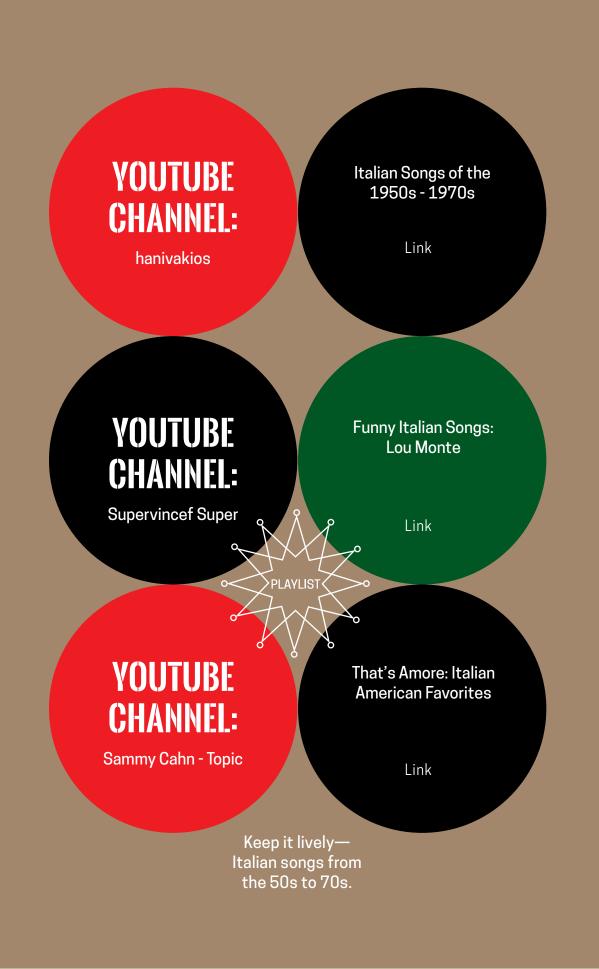
Get your pizza serving on board with Europe2You's line of sustainable boards, finished with mineral oil and beeswax. See the vast collection online at gracioushome.com Around \$180.



WHATTO

# KEEP THINGS CASUAL AND RUSTIC.





# NEXT MONTH STATE OF INDEPENDENC

CELEBRATE THE 4TH WITH THE PURSUIT OF HAPPINESS PARTY. SERVE GRAPHIC RED & WHITE BITES STAGED ON BLUE. GET IN THE GROOVE WITH A PLAYLIST HIGHLIGHTING THE INDEPENDENT SPIRIT.



## **PIZZA PLANNER**

Choose your toppings and make them a day ahead. Right before the party, prepare the base.

At the party: set oven to 450°, let guests create combos to their liking, and bake 5 min on a baking tray or pizza stone. OR, if you are feeling ambitious, make a menu of artisanal combos—and print out to present to your guests.

#### BASE [Pick 1]

Puff Pastry

Cauliflower Crust [Recipe]

Turkish Bread

Authentic Dough

#### CHEESES [Pick 2-3]

El Trigal Aged Manchego Fresh Mozzarella Pyrenees Brebis

#### SAUCES [Pick 1]

Selles-Sur-Cher

Heirloom Tomato [Recipe] Sweet Potato [Recipe] Store-Bought Tomato Sauce

#### MEATS [Pick 1]

Ground Lamb [Recipe] Surryano Ham Sausage [Recipe] Pepperoni Dots [Recipe]

#### VEGGIES [Pick 3]

Caramelized Onions [Recipe] Roasted Zucchini [Recipe] Roasted Artichokes [Recipe] Roasted Peppers [Recipe]

#### FLAVOR AGENTS [Pick 1]

Curry Thyme Oil [Recipe] Spicy Aioli [Recipe] Your Best EV Olive Oil

#### NO-COOK INGREDIENTS [Pick 3]

Baby Arugula Pitted Olives, cut into rings Sprouts Apple, sliced thinly

### CHOOSE FROM FOUR EXCEPTIONAL CHEESES

Murray's Cheese Shop, a NYC institution, can supply you with extra special cheeses for your pizzas. For this party, I headed up to Grand Central. I have to tell you, once inside MURRAY'S, you may be overwhelmed by the gorgeous selection. How to decide? Luckily, staff is trained in deciphering your psychological cheese desires. You will recieve friendly service, great advice, and best of all, tastes.

Not in NYC? A visit to their website will almost take you there. (The tasting notes alone can be drool-provoking.) Browse cheese, charcuterie, all types of cheese accompaniments, gift baskets. You can even sign up for a class. murrayscheese.com





SELLES- SUR-CHER, a French goat cheese encased in ash, brings an unusual color and extra smoothness to your goat cheese offering. It will be hard to go back to the usual log after having this. TASTING NOTES FROM MURRAY'S SITE: Traditionally, fresh cheeses were dusted in wood ash to encourage the development of a molded rind, aglow with patches of blue and gray mold. The beauty of importing unaged rounds is that each goes to Murrays aging cave where we control the development of a perfect rind: thin and cohesive, with a tiny, oozing creamline atop a fluffy interior paste with the pleasant texture of damp clay. The rind delivers insistent mineral notes, while the center is all briny, goaty tang and newmown grass.

**PYRENEES BREBIS At the** Murray's counter, I asked for a strong cheese, like a provolone, but less extreme. less salty. One taste of the brebis sold me. This cheese was sophisticated, exquisite—my favorite of the bunch. TASTING NOTES FROM MURRAY'S SITE: Made in the Basque country and the Bearn region of France's Pyrenees Mountains, this small-scale pasteurized cheese is produced from floral sheep milk and given a half year to deepen in flavor. The ivory paste is firm but smooth with toothsome butterfat. With sweet, nearly caramelly, grassy, and nutty undertones, Brebis can handle full bodied reds. This is one strong-willed sheep's wheel.



LIONI LATTICINI FRESH MOZZARELLA In the nearby town of Union, NJ, the Lioni family stretch their fresh curds to great lengths for these fistsized parcels of mozzarella. This mozzarella is lightlysalted, to bring out the full flavor of the milk.



EL TRIGAL AGED MANCHEGO Do you love the nutty characteristics of a manchego? Aging makes it more so. TASTING NOTES FROM MURRAY'S SITE: EI Trigal Manchego develops a rich nuttiness and pleasant gaminess (think toasted almonds and broiled lamb chops) after over a year of aging.



shopping list

cauliflower

egg

pecorino cheese

herbs de provence

PREHEAT OVEN 450°F ... PREPARE THE CAULIFLOWER

**BASE: CAULIFLOWER CRUST** 

½ head cauliflower

Remove center stem, cut cauliflower into small hunks. Process in food processor until pieces look like crumbs. Move to a pot and steam cauliflower bits for about 3 min, until grains begin to soften.

#### TO MAKE EACH 8-INCH CRUST

1 CUP cooked cauliflower bits
½ CUP pecorino cheese, grated
1 egg, beaten
½ TB herbs de provence

In a large bowl, combine ingredients with a fork. Roll into a ball. On a parchment-lined baking sheet, place mixture in the center, and spread out to about 8 inches with a spoon. Use your fingers to fill in gaps, and even out surface. Bake for 15 min, until edges are browned. Use as a base for your pizza.



#### << BACK MORE PIZZA BASES ON FOLLOWING PAGE

A healthful, interesting choice to add to your pizza repertoire. This crust adds a lot of flavor on its own, and is more moist than a traditional dough. Bonus: super easy to make. If you own a pizza stone, this is a good use for it. This crust has a lot of salt from the pecorino cheese, it's a good idea to make the toppings with a little less salt.

MAKES TWO 8-INCH CRUSTS



Three more options for your pizza base. Puff pastry gives you a rich

your freezer at all times, great for

savory or sweet usage, Pepperidge

Farms Puff Pastry Sheets create a

choice. A great item to keep in



## **BASE: FROZEN PUFF PASTRY**

#### MAKE THE PUFF PASTRY

1 box Pepperidge Farm (makes 6 long pieces)

Thaw the pastry. Unfold and cut into thirds to acheive long sections.

Preheat oven to 400°F. Bake for 15 min. While still hot, push gently down on the tops of the puff with a spatula to create the valleys for toppings.

## **BASE: TURKISH PIDA BREAD**

#### TURKISH PIDA BREAD: NO COOKING NECESSARY

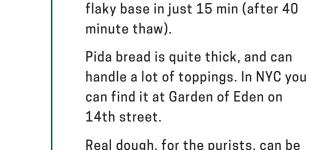
This bread creates a deep and sturdy base for lots of gooey toppings, so load 'em up. Pizzas can be baked in the oven or created on a skillet.

## **BASE: AUTHENTIC PIZZA DOUGH**

#### HEAD TO YOUR LOCAL PIZZA PLACE

Want real pizza dough? You can usually purchase pre-made dough from your local pizza place, just ask.

<< BACK



Real dough, for the purists, can be had at your local pizza place. Since home ovens cannot get as hot as they do in a pizza place, a pizza stone helps to crisp it.







coriander seeds

mustard seeds

cumin seeds

chili powder

onion powder

fresh oregano

fresh thyme

fresh basil

s + p

olive oil

jalapeño garlic

large onion

2 LB ground lamb

paprika

## **TOPPING: SPICY GROUND LAMB**

#### GET OUT YOUR MORTAR AND PESTLE ... START SPICE MIX..

1 TB coriander seeds 1 TB cumin seeds ½ tsp mustard seeds On a hot skillet, toast seeds for a minute or so, shaking the pan frequently. Transfer to mortar and pestle. Crush.

Toast spices together on the skillet, till fragrant. Combine with crushed coriander/cumin seeds.

#### FINISH SPICE MIX

¾ tsp paprika
¼ tsp chili powder
1 tsp onion powder
1 tsp fresh oregano, minced
1 tsp fresh thyme, minced
1 tsp fresh basil, minced
s + p

#### COOK THE LAMB

 TB olive oil
 large onion, chopped
 jalapeño, remove seeds, cut into thin rings
 cloves garlic, minced
 LB ground lamb
 spice mix In a large pan, heat olive oil, saute onion and jalapeño about 4 min over medium heat, until slightly browned. Add garlic, cook another min. Break up ground lamb into the pan, incorporate. Brown meat on high heat, about 5 to 6 min. Drain excess liquid as you cook, so meat browns. Meat should be fairly dry before you add the spice mix.

Incorporate spice mix, and cook over high heat for 4 to 5 min more. Break up any larger pieces with a wooden spoon, for a crumbly consistency.

#### << BACK MORE MEAT TOPPINGS ON FOLLOWING PAGE

Lamb is an interesting accompaniment to many cheeses, and the spices in this mix really make the dish. Nice finished with a squirt of the curry oil, or the spicy lemon aioli. Leftovers would be perfect in pasta, a frittata, or as the start of a chili.

#### MAKES A BIG BOWLFUL





shopping list

4 sausages, mix hot and sweet Italian, or your favorite flavor

1 ½-inch piece Salumeria Biellese Pepperoni

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## **TOPPINGS: SAUSAGE**

#### EASY METHOD: START SAUSAGES IN THE MICROWAVE

2 Italian sweet sausages (about ¾ LB) 2 Italian hot sausages (about ¾ LB) Heat for 2 min in the microwave. The idea is to cook the insides and just brown the outsides on a pan. Check sausages, flip over, heat for another 2 min. They should be about half-way cooked.

Heat up a skillet and brown sausages on all sides.

Remove from pan, let rest for a few min, on paper towels.

#### **GET A SKILLET**

If you don't have time to make the spiced ground lamb, sausages add their own flavor sensation.

MAKES ABOUT 80 SLICES

One speck of pepperoni goes a long way.

MAKES A SMALL DISH PERFECT FOR Sporadic sprinkling

## **TOPPINGS: PEPPERONI DOTS**

Slice thinly.

#### MAKE PEPPERONI BITS

1 ½-inch piece Pepperoni

Cut into 1/8-inch cubes. Fry in a hot skillet to brown. Serve in small dish with a little spoon.

<< BACK







## **SAUCE: SWEET POTATO**

shopping list	START THE POTATOES		Think of using this instead of
4 sweet potatoes garlic olive oil butter	4 sweet potatoes          ADD GARLIC TO MAKE IT	Peel potatoes, cut into large chunks, boil until soft, about 15 min. Drain. Place in large bowl.	typical tomato sauce. Spread out the mixture with a spoon over crust and add desired toppings. Use leftovers as a side dish for your next dinner.
salt black pepper cayenne pepper fresh thyme	2 cloves garlic, minced 1 tsp olive oil	Saute garlic in olive oil. Pour over potatoes.	MAKES A BIG BOWL OF POTATOES
Parmesan cheese	MASH IT ALL TOGETHER		
2% milk	potatoes 2 TB butter 1 tsp salt ½ tsp black pepper pinch of cayenne pepper 1 tsp fresh thyme, minced 1 CUP Parmesan cheese, grated 1 CUP 2% milk	While potatoes are still hot, toss in all of the ingredients, except milk. Mash together. Add milk, mash. Mixture should be a thick, but spreadable. Add a little milk to thin out, if necessary.	

#### **ANOTHER SAUCE ON FOLLOWING PAGE** << BACK





shopping list

olive oil red pepper flakes garlic 3 large heirloom tomatoes

salt vodka

fresh oregano



## **SAUCE: HEIRLOOM TOMATO**

START	ΒY	FLA	VOR	ING	SOM	EO	)IL.	

3 TB olive oil sprinkle of red pepper flakes 2 cloves garlic, chopped Cook garlic in oil about 3 min over low to medium heat. (Don't let garlic brown.) Turn off heat while preparing tomatoes.

#### COOK THE TOMATOES

3 large heirloom tomatoes ½ TB salt

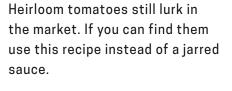
Cut tomatoes into segments revealing the watery/seed sections. With a spoon, remove as many of the seeds and liquid as possible. Chop tomatoes into small bits, as for a salsa. Add to the pan with garlic/oil. Cook for 5 min over medium heat.

Add to the pot, cook another 10 min. The sauce should be nice and chunky. If sauce is too watery, pour through sieve in batches.

#### ADD SOME DEPTH

1 shot vodka ½ TB fresh oregano, chopped

<< BACK



#### MAKES ONE CUP





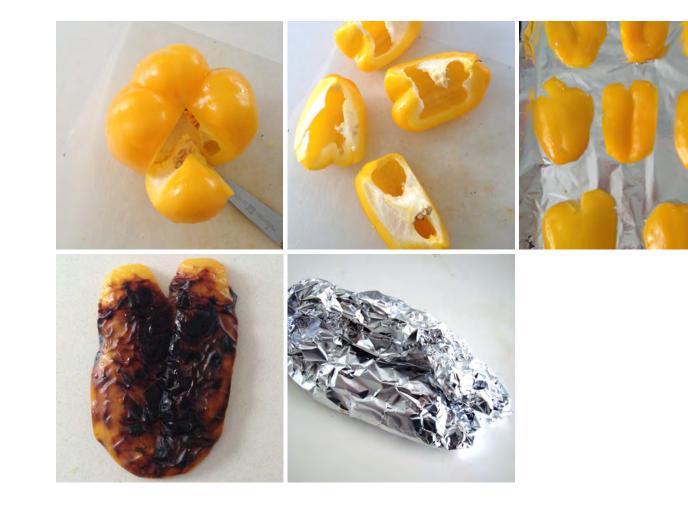
shopping list 2 yellow bell peppers

2 peppers

## **TOPPING: ROASTED PEPPER STRIPS**

#### **MOVE OVEN SHELF CLOSEST TO BROILER...SET OVEN TO BROIL**

Cut peppers into 4 parts, following the contours of the pepper. Remove seeds. Flatten each piece on a baking sheet lined with foil. Place under broiler until the tops are black, about 10 min. Remove from oven. Enclose the hot peppers inside the aluminum foil to sweat the skins off. After 10 min or so, remove skins. Cut into thin strips.



#### **MORE VEGGIE TOPPINGS ON FOLLOWING PAGE** << **BACK**

The lazy method: This is one of the easiest ways to roast a pepper. The trick is to make an aluminum tent out of the foil that the peppers are roasting on and use it to steam off the blackened skins.

MAKES A SMALL BOWL OF STRIPS



Cook these two ingredients

is more veggie-centric.

together to save time and stress.

simplifies the "grilling" process. Up

the amount if you know your crowd

MAKES ONE SMALL BOWL OF EACH

And roasting under the broiler,



## **TOPPING: ROASTED ARTICHOKES & ZUCCHINI**

MAKE THE MARINADE			
1 TB oregano, minced ½ TB basil, minced ½ TB thyme, minced 1 tsp salt 3 cloves garlic, minced 4 TB olive oil	Mix all ingredients together in a bowl.		
PREPARE ARTICHOKE HEARTS			
artichoke hearts	Thaw artichoke hearts in the fridge overnight, if frozen. Place on paper towel to remove excess water. (Skip this step if using canned artichokes.) Put in large bowl, brush on marinade.		
PREPARE ZUCCHINI			
3 small zucchini	Slice on the diagonal, toss in marinade. Use a brush to distribute evenly.		
MOVE OVEN SHELF DOWN 2	2 ROWS FROM THE BROILER		
	Place on baking sheet in the oven under broiler. Broil 9 min, or so, until tops start to brown. Flip ingredients		

#### << BACK MORE VEGGIE TOPPINGS ON FOLLOWING PAGE

over, return to oven for another 5 min.

## **LAZYPIZZAPARTY** Party Nº 04



shopping list

olive oil

2 large sweet onions (about 1 ¾ LB)

s + p

garlic

fresh thyme

fresh mint

fresh parsley

## **TOPPING: CARAMELIZED ONIONS**

#### FIND A DEEP. NONSTICK PAN WITH COVER

2 TB olive oil 2 large sweet onions, cut into ¼ inch rings ½ tsp salt Heat the oil over medium heat. Add onions and salt, cook for about 8 min stirring frequently. Cover the pan and reduce heat. Simmer onions for 55 min, stirring occasionally to keep them cooking evenly. Mixture should end up golden.

#### FLAVOR THE ONIONS

3 twists freshly ground pepper 3 cloves garlic, minced 1 TB thyme, minced 1 TB mint, minced ½ TB parsley, minced Add ingredients and cook uncovered for 5 min to removed excess liquid and incorporate flavor. Stir as necessary. Serve in bowl with a small pair of tongs or mini fork.

<< **BACK** 

## **TOPPING: NO COOK INGREDIENTS**







baby arugula

pitted olives, sliced

Gala apples, thinly sliced sprouts



Party Nº. 04

This takes a while to cook, but is totally worth the time. The onions transform into something soft and unbelievably sweet. Using a pot with a glass lid gives you the satisfaction of seeing the onion's progress over the hour or so of cooking. The mint adds a lively note to the mix, and will make a nice match with the spicy ground lamb. The flavors also work well with any of the cheeses, and all of the veggie offerings.

MAKES ONE DENSELY-PACKED CUP OF ONIONY DELICIOUSNESS



## shopping list

3 eggs dijon mustard

aljon mastara

cayenne pepper

garlic

fresh basil

lemon

olive oil

grapeseed oil, or other subtle flavored oil

## FINISHING TOUCH: SPICY LEMON AIOLI

#### GET OUT THE BLENDER

3 egg yolks

in press

2 TB dijon mustard

<sup>1</sup>/<sub>2</sub> TB basil, chopped

zest from ½ lemon

juice from 1 lemon

2 pinches cayenne pepper

1 small clove garlic, squeezed

Place everything in a blender. Place lid on with center removed.

#### SLOWLY ADD IN THE OIL

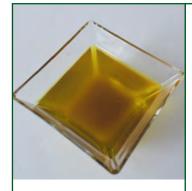
½ CUP olive oil ¼ CUP grapeseed oil Start blender, then slowly pour in each oil, blend until smooth. Transfer to a squirt bottle, using a long spoon to help scoop it out. Refrigerate until ready to use.

<< **BACK** 

The flavors in this aioli work well with most of the ingredients on the spread, but especially with the spiced ground lamb, roasted artichoke hearts, sprouts, arugula, and any of the cheeses. Best added just as the pizza comes out of the oven.

MAKES ABOUT 10 OZ (USE A 16 OZ SQUIRT BOTTLE)





*shopping list* salt garlic olive oil

curry powder fresh thyme

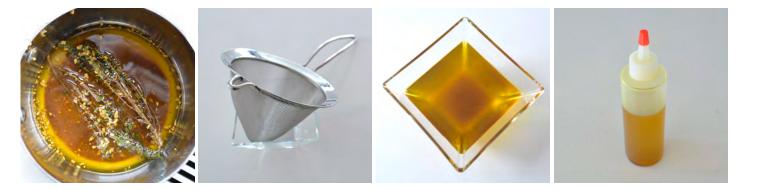
## **FINISHING TOUCH: CURRY OIL**

#### **GENTLY HEAT INGREDIENTS..**

pinch of salt 1 clove garlic, minced 1 CUP olive oil 1 TB curry powder bunch of fresh thyme Simmer garlic and salt in olive oil, till edges of garlic are brown. Add curry and thyme, cook another 3 min.

#### LET IT COOL OFF...

Remove from heat. Let cool. Strain out solids, into a bowl that can then be used to transfer into a plastic squirt bottle. Let the curry settle to the bottom, and carefully pour into a squirt bottle, leaving the spice behind. Store in the fridge until ready to use.



<< **BACK** 

Adds a slight curry taste, without overwhelming other flavors. Lasts weeks in the fridge. Keeping the thyme on the branch makes it easier to remove from the oil once the flavors have infused.

OTHER USES: Fantastic with ground lamb in this issue, or any side dish you would serve with lamb: carrots, cauliflower, eggplant, onions, bell peppers. Squirt some on sweet potato fries. Marinate shrimp. Skewer with fresh basil leaves and grill. Add freshly chopped thyme, dip naan. Make a burger, squirt some onto the bun, add slices of fresh tomatoes and dijon mustard.

MAKES ABOUT ONE CUP





## **CANNOLI PIZZA**

1 0					
opping list	<u>Thaw puff pastry 40 m</u>	<u>Ain</u>			
epperidge Farm ozen puff pastry ough	thawed puff pastry	Preheat oven 400ºF. Cut puff pastry into thirds to get long strips. Bake for 15 min on baking sheet lined with parchment.			
hole milk ricotta					
owdered sugar	START THE CANNOLI CRE	- M			
anilla					
mon	2 CUPS whole milk ricotta, excess liquid drained	Whisk ricotta until smooth. Incorporate powdered sugar.			
nnamon	¾ CUP powdered sugar				
eavy cream	74 COF powdered sugar				
stachios					
	GIVE IT SPICE				
	½ tsp vanilla	Mix into ricotta.			
	1 TB lemon zest				
	½ tsp cinnamon				
	MAKE IT CREAMIER				
	½ CUP heavy cream	In a mixer, beat cream until it begins to form stiff peaks. Gently fold into ricotta using a rubber spatula. Refrigerate until ready to use.			
	MAKE THE PIZZA				
	½ CUP pistachios, chopped	Allow puff pastry to cool completely, 10-15 min. Spread			
	72 COP pistacinos, chopped	cannoli topping generously over entire surface. Sprinkle chopped pistachio.			
	<< BACK				

Get the best house-made ricotta you can find. Garden of Eden has a brand that will have you licking its contents out of the package. For a more traditional flavor, leave out the cinnamon. Send guests home with care packages of the extras if you have any.

MAKES ENOUGH FOR ONE BOX OF PUFF PASTRY (2 FROZEN PASTRIES = 6 LONG PIECES)

**LAZYPIZZAPARTY** 

Party Nº. 04

## **CRAFT BEER PAIRINGS**

by Leftonred Atanycorner (aka Lefty)

If beer is your thing, then pizza makes a nice partner. Lefty, a well-known Craft Beer Populist, and seventhgeneration New Yorker, pairs his knowledge to the ingredients in the recipes. Pairing suggestions by Leftonred Atanycorner (aka Lefty) of The Craft Beer Network. You can find Lefty at most craft beer events in the NYC area, either photographing or orchestrating. To find a schedule of upcoming tastings head to: nycbeer.info

MEAT CENTRIC PIZZA

to complement: A SMOKY BEER

- Emelisse Imperial Russian Stout Peated

- Blind Bat Hellsmoke Porter [ NYC ]

#### CHEESE CENTRIC PIZZA

to balance: AN IPA

- Founders Centennial IPA
- Blue Point Hoptical Illusion IPA [ NYC ]

#### **VEGGIE CENTRIC**

to complement: A WHEAT BEER - Flying Dog In-Heat Wheat German-style Hefe - Bronx Pale Ale [ NYC ]

to contrast: A DOUBLE IPA

- Lagunitas Hop Stoopid
- Singlecut Beersmiths Billy Full-Stack IIPA { nyc }

## MEAT CENTRIC



to complement: A SMOKY BEER

Emelisse Imperial RussianStout Peated Blind Bat Hellsmoke

Porter { nyc }



to balance: AN IPA

GINGLECU

Full Stack IIPA

 Founders Centennial IPA
 Blue Point Hoptical Illusion IPA { nyc }



to complement: A WHEAT BEER - Flying Dog In-Heat Wheat German-style Hefe

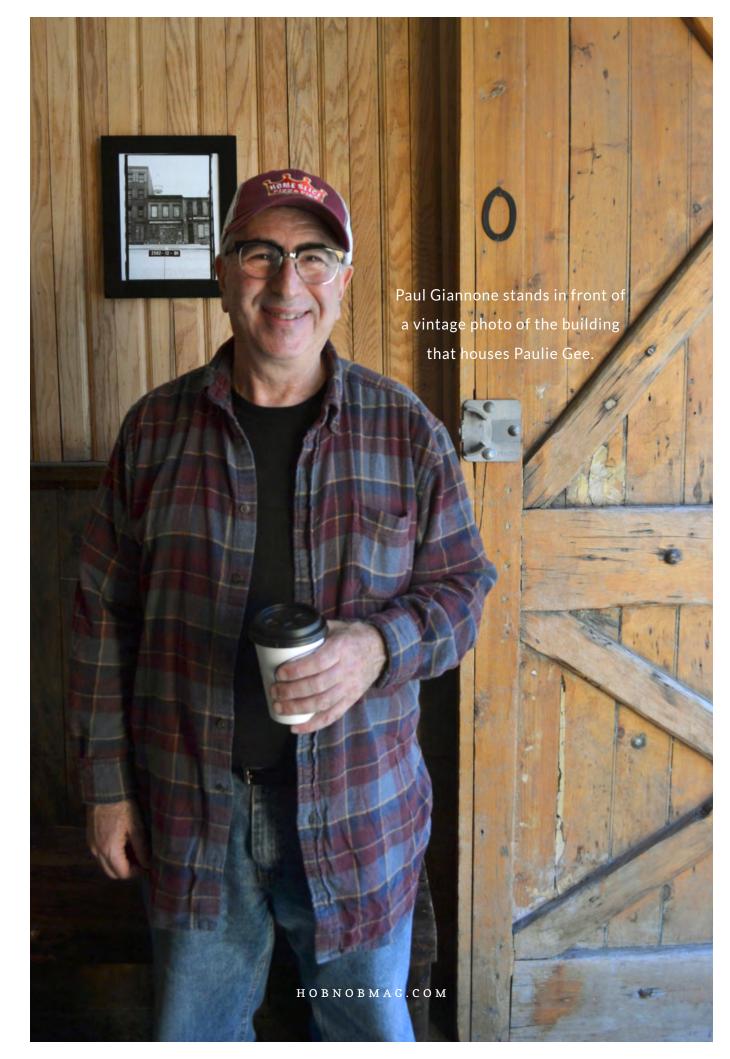
- Bronx Pale Ale { nyc }

to contrast: A DOUBLE IPA - Lagunitas Hop Stoopid - Singlecut Beersmiths Billy Full-Stack IIPA { nyc }

#### GUEST CHEF

#### PAUL GIANNONE paulie gee's, brooklyn

There is an ongoing debate on where you can get the best slice of pizza in New York City. On a quiet location in Greenpoint, near the water, is the famous, but not so famous you'll-be-waiting-for-twohours, Paulie Gee's. The cozy restaurant welcomes guests to rustic wooden tables with a view of the huge brick oven that was imported from Italy. It's one of those places where you scan the food at the table next to you and want to know what it is, so you can order the same thing. There are many vegetarian and vegan options, as well as plenty to keep meat lovers happy. Reading the Paulie Gee menu is a joy in itself—a sampling of the pizza names: Ricotta Be Kiddin' Me; Feel Like Bacon Love; Anise and Anephew; and Simply Red. Besides incredible pizza, one of the best things about this place is its owner, Paul Giannone, better known as Paulie Gee. On most days you can find him greeting guests, engaging in conversation, and making sure everything was perfect. So who serves the best slice of pizza in the city? We think Paulie Gee's is a worthy contender. pauliegee.com





shopping list

raw cashews white sugar sea salt lemon

## **RED, WHITE AND GREENPEACE PIZZA**

#### HOW TO MAKE CASHEW RICOTTA

 LB raw cashews, soaked overnight
 1 tsp white sugar
 1 tsp sea salt
 1 ½ CUPS water
 1 ¾ tsp lemon juice The night before preparing, soak cashews in water. Place cashews and water in a large bowl, cover with plastic wrap and refrigerate overnight.

The next day, drain the cashews and place in a food processor. Stir sugar and salt into water to dissolve. Add ½ cup of the mixture and all of the lemon juice to the cashews in the food processor.

Turn on the food processor and slowly add the remaining water, sugar, and salt mixture.

Process for 2-3 minutes until the mixture is mostly smooth. Place mixture into a chinois and drain for 30-45 minutes. Store cashew ricotta in a quart container.

<< **BACK** 

Paulie Gee's pizzas feature interesting toppings like marinated lacinato kale, Italian tomato and butter sauce flavored with onion and smoky bacon, and house made vegan sausage, to name a few.

MAKES ABOUT 1 QUART

