



## Barbecued Pizza

paired with **Unsanctioned Series Cabernet Franc 2017**

*Makes approx. 2 (14-inch) pizzas*

### Ingredients for dough (by Bobby Flay)

3 ½ to 4 cups bread flour, plus more for rolling (you can substitute all purpose, but crust will be chewier)

1 teaspoon sugar

1 envelope instant dry yeast

2 teaspoons kosher salt

1 ½ cups water, 110 F (43 C)

2 tablespoons olive oil, plus 2 teaspoons

### Directions

Combine the flour, sugar, yeast and salt in the bowl of a stand mixer and combine. While the mixer is running, add the water and 2 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.

Grease a large bowl with the remaining 2 teaspoons olive oil, add the dough, cover the bowl with plastic wrap and put it in a warm area to let it double in size, about 1 hour. Turn the dough out onto a lightly floured surface and divide it into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes.

### Suggested Toppings

Your favorite pizza sauce – we use diced Roma tomatoes mixed with passata and seasoned with fresh oregano, crushed garlic and black pepper

Fresh mozzarella, grated

Thinly sliced Spanish chorizo

Fire roasted red peppers, sliced

Shallots, thinly sliced

Green or black olives, thinly sliced

Fresh arugula (added after grilling)

## **Directions**

Preheat the barbecue to 450 F. Have all your ingredients ready and near the grill. Roll the dough thinly on a floured surface. Brush one side of the dough with EVOO. Lower the heat on one side of the barbecue and keep the other side at high heat to maintain 450 F. Place the dough, oil side down, onto the side of the grill with lower heat. While dough is cooking lightly brush the other side with oil. Grill the dough for 2-3 minutes, checking frequently to make sure it doesn't burn. It will start to bubble and once it's nicely toasted, flip the dough over. Quickly dress your pizza by spreading sauce, sprinkling cheese and adding your toppings. Close the lid of the grill and cook for ~5 minutes. Once the cheese is melted to your preference, lift the pizza off the grill and onto a cutting board. Add the arugula, cut, and enjoy with a glass of our Cabernet Franc!

*Prep Time 00:25 minutes Recipe Time 02:35*