

FABIO VIVIANI'S GAME NIGHT

Classic Pan Pizza and Rosemary Focaccia with Prosciutto and Arugula

Dough

What You Need

1 ½ cups warm water (110°F to 115°F)
1 tbsp sugar
2 packets active dry yeast
4-5 cups 00 flour
2 tbsp Italian extra virgin olive oil (EVOO), plus more as needed

What You Do

1. To 1 ½ cups of warm water in a measuring cup, add 1 tablespoon sugar and 2 packets of instant yeast. Stir with a spoon gently until the sugar has dissolved. Set aside for 3-5 minutes to allow the yeast to activate. You are looking for gas, air bubbles, and separation.
2. Pour the liquid into the bowl of a stand mixer fitted with a dough hook. Add 4-5 cups flour to the stand mixing bowl. Mix on low for 1-2 minutes. Add 1 tablespoon of olive oil and mix on low-medium to allow to incorporate into the dough.
3. Drizzle olive oil into a mixing bowl, then roll the bowl around to coat the inside with the oil. Take the dough out of the stand mixing bowl and transfer it to the mixing bowl. Gently knead a little and then top with a damp tea towel and allow to proof in the fridge for 6-8 hours. Take out the following day and allow to rise at room temp for 2-3 hours.
4. Divide into four balls with a bench scraper or knife and form into 4 discs. Allow to rise for another hour.

Rosemary Focaccia with Prosciutto and Arugula

What You Need

Italian extra virgin olive oil (EVOO), to taste
1 bunch fresh rosemary sprigs, to taste
kosher salt, to taste
freshly cracked black pepper, to taste
sliced prosciutto di parma
1 bunch of arugula
lemon juice

What You Do

1. Drizzle Italian EVOO onto a non-stick pan. Spread into an even layer with your hands. Take 1 disc of dough and stack with a second disc. Spread a little but do not stretch. The dough needs to be spread gently. If you overstretch, you will waste your time.
2. After a few minutes, lift, gently pull, flap the dough, and stretch toward all edges of the pan. It will not reach the edges just yet. Let it rest for a few minutes again. Stretch to the edges. If it doesn't want to go, give it more time – it needs time to rest! If it stretches, pull it to the edges of the pan.
3. Once it can reach the edges, carefully and quickly flip the dough so the oiled side is up. Stretch it again to the edges of the pan. The dough should go up the sides of the pan.
4. Pick your rosemary leaves and spread over the dough. Drizzle generously with olive oil. Sprinkle entire dough with salt and pepper. Drizzle again with olive oil. Poke divots with fingers into the dough like you're playing an invisible piano.
5. Bake at 500°F on convection for 15-20 minutes or until edges are golden brown. Pull from the oven and give it a generous drizzle of olive oil. Allow to cool slightly and top with fresh arugula, prosciutto, and a squeeze of fresh lemon. Cut into rectangles.



Fabio's Classic Pan Pizza

What You Need

Italian extra virgin olive oil (EVOO), as needed
16 oz canned crushed tomato (San Marzano is preferred)
8-10 fresh garlic cloves
1 bunch fresh basil leaves, divided, to taste

low-moisture mozzarella cheese, shredded
fresh mozzarella balls
parmesan cheese, freshly grated

What You Do

1. Drizzle Italian EVOO on a non-stick pan. Spread into an even layer with your hands. Take 1 disc of dough and stack with a second disc. Spread a little but do not stretch. The dough needs to be spread gently. If you overstretch, you will waste your time.
2. After a few minutes, lift, gently pull, flap the dough, and stretch toward all edges of the pan. It will not reach the edges just yet. Let it rest for a few minutes again. Stretch to the edges. If it doesn't want to go, give it more time – it needs time to rest! If it stretches, pull it to the edges of the pan.
3. Once it can reach the edges, carefully and quickly flip the dough so the oiled side is up. Stretch it again to the edges of the pan. The dough should go up the sides of the pan.
4. Spread the crushed tomatoes onto the dough generously using a ladle. Leave a 1-inch edge. Scatter fresh basil leaves over the crushed tomatoes. Sprinkle generously with the shredded mozzarella.
5. Squeeze any moisture from the fresh mozzarella balls. Tear by hand and spread the cheese around the pie. Drizzle with olive oil and bake at 500 °F on convection for 15-20 minutes.
6. When it comes out of the oven, if the dough is crispy, you are good to go. The edges should be golden brown. Grate fresh parmesan over top. Cut into rectangular pieces and serve.



Cocktail Pairing

Aperol Spritz

What You Need

2 oz Aperol
3 oz Prosecco
soda water
orange slice

What You Do

1. Pour the Prosecco and Aperol into a wine glass and add ice.
2. Top with a splash of soda water and mix with a spoon.
3. Garnish with an orange slice

