



Ingredients

- Chocolate Hazelnut Spread
- Fresh Strawberries (Sliced)
- Chopped Almonds
- Chopped Pecans
- Pizza Dough
- Confectioners Sugar

Let the pizza cool down for 10 minutes, use a sifter and dust the top with confectioners sugar.

Instructions

Spread out your dough to the shape that you want. Precook the dough for 5 minutes with the oven set at 475 degrees.

Spread the Chocolate Hazelnut over the partially cooked dough, add the crushed nuts and place the strawberries like you were putting pepperoni on a regular pizza.

Put it back in the oven, following the instructions to the right.

Pizza Dough *Makes 2 Large Pizzas (16")*

Ingredients

- 2 1/2 cups all purpose flour
- 1 1/2 cups bread flour
- 1 packet dry yeast
- 2 cups cold water
- 1 1/4 teaspoon salt
- 1teaspoon white vinegar
- 1 tablespoon extra virgin olive oil
- 1 teaspoon honey
- 1 tablespoon brown sugar

Instructions

Mix the flour and yeast together. In a separate bowl mix the rest of the ingredients. Blend the liquid and flour together and transfer to a bowl that is coated with olive oil. Let rise for 1 hour. Punch down and transfer to a floured counter top. Knead the dough and separate into two balls (the more you knead it, the more elastic and chewy it will be). If using a traditional pizza pan, pre-heat oven to 475 degrees. Sprinkle cornmeal on the pan, form pizza, and add toppings. Cook for 10-15 minutes until crust is golden. NOTE: For a crispy crust, line the pan with parchment paper first, and add your cornmeal. After 10 minutes, transfer the parchment paper and pizza to the oven rack for a few minutes or crust is golden brown.

-Ernie Santora

