



## *Chicago Bar Foundation Private Event*

VIRTUAL SIP AND SNACK

### **Menu: Sweet Home Chicago**

- Chicago Cocktail
- Chicago Mini Deep Dish Pizzas

### **Skills Covered in Class Include:**

- Making cocktails
- Balancing flavors
- Making pizza dough
- Rolling out and working with yeast dough
- Preparing tomato sauce
- Assembling pizzas

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## Chicago Cocktail



**Yield: 1 drink**



**Active time: 5 minutes**

**Start to finish: 5 minutes**

Lemon wedge  
Granulated sugar

1 ounce brandy  
1/2 ounce lemon juice, freshly squeezed  
1/4 ounce orange liqueur such as orange curacao or Triple-Sec  
1/4 ounce maraschino liqueur  
Ice as needed  
Lemon twist for garnish

- 1.** Moisten the rim of a rocks glass with lemon juice and coat with sugar.
- 2.** In a shaker, combine the brandy, lemon juice, orange liqueur and maraschino liqueur. Add ice, and using a bar spoon, stir until very cold.
- 3.** Strain into the rocks glass, and garnish with a lemon twist. ■

### Equipment list:

- Rocks glass
- Measuring cup
- Shaker and strainer
- Bar spoon
- Citrus squeezer

## Chicago Mini Deep Dish Pizzas



**Yield: 12 mini pizzas**



**Active time: 45 minutes**

**Start to finish: 1 hour, 15 minutes**

One 28-ounce can whole San Marzano tomatoes, rough chopped  
1 teaspoon dried oregano  
1 large clove garlic, pressed or minced  
Salt and pepper to taste

1 recipe **Pizza Dough** (recipe follows)  
2 cups mozzarella cheese, grated  
1/2 pound pepperoni, cut into quarters, or any other topping of your choice

1. Preheat oven to 450°.
2. To make the sauce, place the chopped tomatoes and their juice in a wide, heavy pan. Add the oregano and garlic. Bring the tomatoes to a boil, and reduce to a simmer. Cook, stirring occasionally, until all of the liquid has evaporated, 20 to 25 minutes. Season with salt and pepper to taste. Set aside to cool.
3. While the sauce is cooking and cooling, portion the dough. For each mini pizza measure out approximately 2-ounces of the dough, and place under a kitchen towel. **Note:** *You may have some dough left over.*
4. Using a rolling pin, roll out each portion of dough into a thin circle. If the dough is sticking to your work surface, use a bit of flour for dusting. Place the dough in the muffin tin, pressing it into the bottom and up the sides of the tin.
5. Sprinkle 1 tablespoon of cheese on top of the dough followed by a dollop of the sauce.
6. Top with pepperoni, or any other topping of your choice, and top with an additional tablespoon of cheese.
7. Slide the muffin tin into the oven, and bake until the dough around the edges is golden brown and the cheese is golden brown and bubbly, about 30 minutes. Allow to cool for 5 minutes for serving. ■






### Equipment list:

- Wide, heavy pan
- Measuring cups and spoons
- Kitchen scale (optional)
- Rolling pin
- Muffin tin
- Grater

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## Pizza Dough



**Yield: 2 large pizzas, 4 individual pizzas, 8 mini appetizer pizzas, or 12 mini pizzas**



**Active time: 20 minutes**

**Start to finish: 2 hours**

1 tablespoon active dry yeast  
1 cup lukewarm water (110° to 120°)  
1/2 teaspoon granulated sugar  
1 tablespoon extra virgin olive oil  
2 3/4 cups hard-wheat ("00") flour (see note, below)  
1 teaspoon fine sea salt

1. Sprinkle the yeast on top of the water in a large mixing bowl and add the sugar. Stir gently until dissolved. Allow to proof until slightly foamy and aromatic to ensure yeast is alive, about 5 minutes.
2. Add oil, most of the flour and salt, and mix until incorporated.
3. Work in most of the remaining flour. Turn out mixture, which may be slightly sticky, onto a floured surface.
4. Knead several turns by hand until smooth and elastic, about 10 minutes. Adjust consistency, if necessary, with a small amount of flour. Dough should be barely moist and no longer sticky.
5. Shape dough into a ball, place it in a bowl and cover with plastic wrap.
6. Let the dough rise at room temperature until doubled, 60 to 75 minutes, or in the refrigerator overnight.
7. Punch down the dough; roll out, top and bake according to directions. ■

### "00" (Double Zero) Flour

In Italy, flour is classified either as 1, 0, or 00, referring to how finely the flour is ground and how much of the bran and germ have been removed. Double zero is the most highly refined ground flour from durum wheat, making it high in protein, which results in an extremely elastic dough perfect for pasta, focaccia, pizza and flatbread.

### Equipment list:

- Mixing bowl
- Measuring cups and spoons