



# **Basics of Cooking 9:**

## **Yeast Breads & Doughs**



## CLASSIC CAESAR SALAD WITH SHAVED PARMESAN & FRESH CROUTONS

Serves 6-8

### Ingredients

½ loaf	Day-Old Bread, cut into cubes
1-2 Tbsp	Rosemary, minced
1-2 Tbsp	Thyme, minced
As needed	Oil spray
1 large	Egg Yolks
2-3 cloves	Garlic, finely minced or pasted
1-2 each	Anchovy Filets, minced
½ cup	Olive Oil
3-4 Tbsp	Lemon Juice or White Vinegar
½ cup	Grated Parmesan Cheese
3-4 each	Romaine Hearts, cut in ½ lengthwise & chopped
2-3oz	Shaved Parmesan
To taste	Salt & Pepper

### Equipment

- Chef's knife
- Grill pan
- Mixing bowls
- Whisk
- Tongs
- Sheet tray

### Directions

1. Preheat the oven to 400°.
2. Toss the bread in a bowl & spray with oil spray to coat well. Place in the herbs & toss with the bread until well coated. Season with salt & pepper. Place onto a well-oiled sheet tray into the oven for about 10-15 minutes until lightly browned.
3. Whisk the egg yolk, garlic & anchovy until well blended. Slowly pour, at first just dripping, in the ½ cup olive oil while whisking until about 2/3 of it is incorporated. Whisk in some lemon juice. Finish whisking in the oil, lemon juice, grated parmesan, & season with salt & pepper.
4. Toss the romaine with the dressing. Serve topped with some fresh crouton and shaved parmesan.



## BASIC PIZZA DOUGH

Makes 1 Large Crust

### Ingredients

2 ¼ tsp	Active Dry Yeast
¾ cup + 2 Tbsp	Water, 100-115°
1 tsp	Salt
3 Tbsp	Olive Oil, divided
1 tsp	Sugar or Honey
2 cups	All-Purpose or Bread Flour
	00 Flour is best

### OR

1 cup	Bread Flour
½ cup	All-Purpose Flour
½ cup	Semolina Flour

### Equipment

- Mixing bowls
- Whisk
- Wooden Spatula
- Plastic wrap

### Directions

1. In a small bowl, dissolve yeast and sugar in warm water using a whisk.
2. In a large bowl, mix salt and flour.
3. Create a well in the flour, and pour in the yeast mixture and 2 Tbsp. olive oil. Using a wooden spatula, starting from the center of the well, stir in an outward spiral to slowly incorporate flour.
4. Once the mixture mostly holds together, transfer onto a lightly floured surface and gently knead, until the dough is smooth looking.
5. Pour 1 Tbsp. olive oil into a clean mixing bowl, transfer the dough into the bowl and coat with olive oil. Cover with plastic wrap. Let proof in a warm place for 45 minutes to 1.5 hours, or until the dough doubles in size.



# Tomato Sauce

SERVINGS

3

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RECIPE SOURCE

[www.kitchenonfire.com](http://www.kitchenonfire.com)

## Ingredients

3 Tbsp Olive Oil  
1 onion, medium, minced  
4 cloves garlic, minced  
1/2 cup Tomato Paste  
2 cups Tomato Puree  
1/2 cup Water  
1/2 Tbsp Dried Oregano  
1 tablespoon dried basil, or herb of choice  
1/2 teaspoon chili flake, optional  
To taste Salt & Pepper

## Cooking Instructions

Pour the oil into a saucepan over med-high heat, add the onions & garlic; sauté for a couple minutes until the onions are translucent. Add the tomato products, water, & herbs; bring to a low simmer for about 25-30 minutes.

## Recipe Tags

cutting board wooden spoon chef's  
knife sauce pan basic series  
#virtualcooking