



Pizza at Home  
with Chef Bridget Charters

*Serious Pie at Home Dough*  
*Learn about quality tomatoes*  
*Learn about quality olive oil*  
*The importance of excellent cheese*  
*Building pizzas at home*  
*Serious Pie's marinated lacinato kale salad*

Ingredient List:

For the dough:

- 3 cups bread flour
- 1 cup semolina, plus more for dusting
- 2+ cups extra virgin olive oil
- 1 packet active dry yeast
- 1 tablespoon honey
- [NOTE: If you purchase the ingredient kit for this class – we include the dough already made plus the ingredients to make the dough from scratch](#)

For tomato sauce:

- 1-quart ripe tomatoes, diced or a high-quality canned whole, peeled tomato
- 1 garlic bulb
- ½ onion
- Bunch of fresh basil
- Sprig of parsley
- OR purchase 1 pint of quality tomato sauce (we love San Marzano brand)

Remaining ingredients:

- 1 cup sweet Italian sausage
- 1 pint roasted anaheim or pasilla chilis
- 1 pint roasted crimini mushrooms
- 1 pint caramelized onions
- 8 slices sottocenere al tartufo cheese (if you are not purchasing our ingredient kit you may sub for any cheese you like best)
- 2 each delitia mozzarella di bufala (if you are not purchasing our ingredient kit you may sub for any cheese you like best)
- 1 ½ cup grated parmesan cheese
- 2 ounces Murray River Sea salt
- 1 large bunch dino kale, about 1 pound (washed & cut into 3" chunks)
- ½ cup garlic oil (*1/2 cup extra virgin olive oil and 2 large cloves garlic minced and cooked together, then cooled*)
- 1/4 cup fresh lemon juice (juice of roughly 2 large lemons)
- 1 tablespoon chopped Calabrian chilies in oil
- freshly ground black pepper
- 2 tablespoons toasted pine nuts
- Kosher salt

Equipment list:

- Baking sheets 2-3
- Mixing bowls
- Cutting board
- Chef's knife
- [KitchenAid-Artisan Stand Mixer with paddle and dough hook](#)
- Pizza Stone - or a sheet tray set on the bottom rack in your oven
- Pastry brush
- Measuring cups
- Measuring spoons
- [Pizza cutter](#) or chef knife