



FRIEDMANS  
APPLIANCE

WOOD  STONE

# HEARTH OVEN COOKING CLASS



## NEOPOLITAN PIZZA MARGHERITA & SALSICCIA

### Pizza Mergherita

#### Ingredients (per pizza, makes 4):

- 1 cup high-protein flour
- 2/3 cup warm water
- 1 tsp yeast, 1/2 tsp salt
- 2 tbsp tomato sauce, 1/2 cup mozzarella
- 4 basil leaves, 1 tsp olive oil.

#### Cooking Instructions:

- Knead flour, water, yeast, salt into dough; rest 1 hour.
- Roll into 10-inch rounds.
- Spread sauce, add cheese, basil, drizzle oil.
- Bake at 800°F on hearth floor for 90 seconds until crust chars.

### Grilled Sausage (Salsiccia)

#### Ingredients (serves 4):

- 4 Italian pork sausages (fennel-spiced)
- 1 tbsp olive oil, 2 rosemary sprigs

#### Cooking Instructions:

- Brush sausages with oil, skewer or place on hearth grill.
- Cook at 500°F for 10–12 minutes, turning, until charred and cooked.
- Garnish with rosemary.