

RECIPE: PIZZA DOUGH, RICOTTA CHEESE AND FENNEL SAUSAGE

PIZZA DOUGH

- Bread Flour, 5 Cups
- Sugar, 1 Tablespoon
- Kosher Salt, 1 Tablespoon
- Instant Dry Yeast, 1 Teaspoon
- Olive Oil, 1 Tablespoon

RICOTTA CHEESE

- Milk, 2 Quarts
- Yogurt, preferably whole milk, 1 Cup
- Cream, 1/2 cups
- White (distilled) vinegar, 2 Teaspoons
- Salt, 1 Teaspoon

SPICY FENNEL SAUSAGE:

- Ground pork, 5 Pounds
- Fennel Seed, 3 Tablespoons
- Garlic, Minced, 2 Tablespoons
- Chili Flake (crushed red chile), 1 1/2 Tablespoons
- Sugar, 2 Tablespoons
- Salt, 3 Tablespoons
- Freshly Ground Black Pepper, 1 Tablespoons