



Shrimp Scampi Pizza

Neapolitan Style pizza crust
Yields 2 pizza doughs

22 oz	High gluten flour or bread flour
1Tbs	Honey
1Tbs	Kosher salt
1tsp	Instant yeast
2Tbs	EVOO (Extra Virgin Olive Oil)
1 3/4C	Water cool

Method:

Place the flour water, oil, sugar, salt and yeast in a bowl and mix until fully incorporated. The dough should pull away from the bowl, approximately 4-5 minutes. Remove from the bowl divide in half and roll the dough into a ball, ensuring that the bottom of the ball is sealed. Place the dough on a sheet pan put a light coat of oil on it, cover it with plastic wrap then place in the refrigerator. Let the dough proof slowly overnight. The dough is now ready to use.

Chefs Note: This dough can be made in advance and frozen. Put the dough in flour then put it in a Ziploc bag then freeze it. When needed place in the refrigerator the day before needed and it will be ready for use. This can't really be rushed. A common mistake will be to put it on the counter to let it defrost. What happens there is that the dough will defrost unevenly and the outside will be over proofed and the inside could still be frozen. You may be able to get away with 5 or 6 hours in the refrigerator.

Legend

Tbs=Tablespoon

C=Cup

tsp=teaspoon

oz= ounces



Shrimp Scampi Pizza

Ingredients

1pound	Shrimp 16-20 sliced in half the long way
1	Pizza Dough
12 ounces	Mozzarella Cheese shredded
1C	Extra Virgin Olive Oil
½ C	Chopped Garlic
5oz	Parmesan Cheese or as needed
1oz	Capers
As Needed	Dry Basil
As Needed	Oregano
To Taste	Salt & Pepper
As needed	Corn Meal

Method:

Cut the garlic in a fine dice placing it in the Extra Virgin Olive Oil and let sit. Sprinkle a small amount of cornmeal on the pizza peel or sheet pan. Roll out the dough to the desired size and place on the peel. Paint the oil/garlic mixture evenly on the dough making sure you leave an inch for a border. Place the shrimp down evenly across the pizza. Don't try to put all of the toppings in the middle. Sprinkle the dough with the Parmesan Cheese just to take off the shine of the oil. Sprinkle the capers, a little of the Oregano and Basil along with the salt and pepper. Cover the entire pizza with mozzarella cheese. Place in a 500-degree F. oven for about 10 minutes until it is golden brown.

Chefs Note: If you do not have a pizza stone use a sheet pan. Remember to preheat the oven if you are using a stone. 16-20 shrimp refer to the size of the shrimp i.e. there are 16 to 20 of them per pound. You can use the size that suits you best.

Legend

Tbs=Tablespoon

C=Cup

tsp=teaspoon

oz= ounces