

*The Virtual*

# WINE & FOOD AFFAIR

*November 7-8, 2020*



## Pizzetta with Butternut Squash and Pancetta

### INGREDIENTS

- 1¾ cups warm water, 105 degrees to 115 degrees
- 2¼ teaspoons yeast
- 4 cups flour, plus more for rolling pizza dough out
- 1 tablespoon salt
- 2 tablespoons extra virgin olive oil
- 1 pound pancetta
- 1 Butternut squash, weighing about 1½ pounds when peeled and diced
- Semolina
- 1 bunch fresh basil, torn into pieces
- 1 pound Mozzarella cheese

### DIRECTIONS

Make the pizza dough by combining the warm water and yeast into the bowl of an electric mixer. Allow the yeast to bloom for five minutes and then add the flour, salt, and extra virgin olive oil. Mix on low speed for three minutes and remove the dough to a floured surface. Knead the dough several times with your hands and leave on the table with a piece of plastic wrap covering it. Allow to rest for 15 minutes.

Divide the dough into 6 equal pieces and roll into a ball with the seal being on the bottom of each ball of dough. Place in a covered tray and in the refrigerator for at least 4 hours or until ready to use. Cut the pancetta into ¼ inch sized pieces and place in an oven proof dish. Place the pancetta in the oven and cook for 40 minutes at 450 degrees, stirring every 10 minutes, until crispy. Drain the rendered fat from the pancetta and save for another use. Peel the squash and remove the seeds. Dice into ½ inch pieces. Toss the squash with 2 tablespoons extra virgin olive oil, place in a heat proof dish, and cook for about 25 minutes, stirring every 10 minutes, until caramelized and tender. Remove from oven and set aside.



# WINEROAD

SONOMA County, CA



## **Pizzetta with Butternut Squash and Pancetta (continued)**

### **DIRECTIONS (continued)**

Preheat oven to 450 degrees. Place a pizza stone or an inverted baking tray in the oven to preheat. To make the pizza, remove from tray and place onto a floured surface. Roll the pizza dough out with your hands or with a rolling pin until it is about 8 to 10 inches in diameter. Sprinkle a pinch of semolina onto a wooden pizza peel or inverted baking tray and lay the dough down on that surface. Top pizza dough with pancetta, squash, basil, and mozzarella cheese. Carefully slide the pizza onto the preheated pizza stone or inverted baking tray and close the oven. Bake for 20 minutes until golden brown and crispy. Add more fresh basil before serving. Makes 6 pizzettas.

### **PERFECT PAIRING**

2016 Virginia Dare 1587 Chardonnay

### **ABOUT OUR RECIPE**

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