

Pizza Friday: Ham Pesto Sandwich

Pizza Sandwich

The Ingredients:

¾ cup (180ml) water
1 teaspoon active dry yeast
2 ¼ to 2 ½ (280 to 312g) cups all-purpose flour
¾ teaspoon fine sea salt
2 teaspoons olive oil, plus more for drizzling
1 teaspoon honey

12 ounces (350g) fresh mozzarella cheese, sliced
9 slices deli ham or mortadella (about 400g)

The Method:

- Warm the water so that it is 100 to 110°F. Stir in the yeast and set aside to dissolve. After about 5 minutes, the yeast will be foamy.
- In the bowl of a stand mixer, stir together the flour and salt. Once foamy, pour in the yeast mixture along with the honey and oil. Stir with a wooden spoon or stiff spatula until combined and shaggy.
- Attach the hook and knead the dough on low speed, 5 to 8 minutes. The dough is done when it is soft, stretchy, but not too sticky. It will feel tacky and shouldn't stick to your fingers.
- Nearly all of the dough should wrap around the hook. If too much dough is stuck in the bottom of the bowl or it's super sticky, add a bit more flour.
- Rub a little bit of oil in a mixing bowl. Gather the dough and pull into a smooth ball. Place it upside down in the bowl then flip over so that the top is lightly greased. Cover and let rise 90 minutes or until doubled in size.
- When the dough is ready, preheat the oven to 425°F.
- Punch down the dough to deflate and turn out on a lightly floured work surface. Use a bench scraper or knife to divide the dough into the three equal parts.
- Gently form each portion into a disk and begin flattening with your hands. Lightly stretch the dough then roll them out to form three rough circles of dough, about ¼-inch thick.

- Place the dough on a parchment lined baking sheet and brush all over with olive oil. Fold each circle in half then brush the tops with more olive oil.
- Bake for 10 to 15 minutes, or until puffed and golden.
- Remove the pizza sandwiches from the oven. Carefully open up the pockets and fill with slices of mozzarella.
- Turn off the oven and return the pizza sandwiches to melt the cheese, about 5 minutes with the oven turned off.
- Open the sandwiches once more and spread pistachio pesto. Stuff with slices of deli ham and lemony broccolini.

Pistachio Pesto

The Ingredients:

2 cups (46g) basil, lightly packed
3 tablespoons shelled pistachios
1 clove garlic
2 tablespoons olive oil

Salt and pepper, to taste

The Method:

- Grind together the basil, pistachios, and garlic in a mini food processor. Mix until they form a rough paste.
- While pulsing the food processor, slowly add in the oil. Stop and scrape the sides of the food processor as necessary.
- Add salt and pepper and mix until well seasoned.

Lemony Broccolini

The Ingredients:

2 tablespoons olive oil
6 ounces broccolini, trimmed and cut into 2 to 3-inch long pieces
½ lemon, zested

Salt and pepper, to taste

The Method:

- Heat a pan or skillet over medium-high heat. Add the oil and heat until it shimmers.
- Add the broccolini and sauté until al dente. It should be bright green in color and have a slight crunch. Season with lemon zest, salt and pepper.

Serving and Storage:

- This recipe makes 3 large pizza sandwiches. You may double the recipe to make more.
- Slice the sandwich in half and serve warm or cool from the fridge. For more of a pizza vibe, serve with a side of pizza or marinara sauce for dipping.
- Wrap leftovers in plastic or foil. Eat cold or reheat in the oven set to 350°F for 5 to 10 minutes.

Baker's Notes:

- You can make the dough in advance. You know those bags of dough in the deli section of the grocery store? Like that, but homemade. After the first rise, 90 minutes or until doubled in size, pop the dough in a large zip-top bag or oiled bowl and place in the refrigerator.
- For an intentionally longer, slower fermentation, 24 to 72 hours, you can skip the first rise and place straight into the refrigerator. An overnight, slow rise will give the dough a bit more flavor and chew. Allow the dough to come to room temperature before rolling it out.
- If you are having trouble rolling out the dough and it shrinks back on you, let it rest a few minutes before trying again.