

Pizzetta

Components:

Puff Pastry
Tomato Sauce

Puff Pastry

Ingredients

Ingredients	Quantity
Basic dough	
Cake flour	1 cup + 4 TBSP
Fine salt	3 tsp
Water	9-1/2 TBSP

Butter for folding

Butter	3-1/2 cups
Cake flour	1/2 cup

Procedure

1. Delicately mix the ingredients for the basic dough. The dough must be firm.
2. Cover in plastic wrap and refrigerate for several hours, ideally overnight.
3. To prepare the butter for folding, knead the flour with the butter cut into cubes, shape into a square, protect in plastic wrap and refrigerate.
4. Roll the basic dough into a square shape. The folding butter must have the same consistency as the dough.
5. Place the butter crosswise in the center of the rolled-out dough, and fold the edges over towards the center.
6. Roll out dough in a rectangular shape and fold in three. Wrap and place in the fridge for 1 hour.



7. Turn 45 degrees and roll out once more, fold in three again and refrigerate for 1 hour.
8. Repeat the operation two more times, making sure to respect the rest time. Store in refrigerator till ready to use.

Tomato Sauce

Ingredients

Ingredients	Quantity
Tomato Puree	1 small can
Olive Oil	2 TBSP
Garlic	1 clove
Salt	1 pinch
Black Pepper	1 pinch

Procedure

1. In a saute pan add olive oil and garlic.
2. Heat and let infuse the oil at low heat for a few minutes.
3. Take the garlic out and add the tomato puree. Allow to reduce for a few minutes. Set aside to cool down.

Assembly

1. Roll out the puff pastry 1/4 inch thickness. Using a circle pastry cutter, cut small circles and dock them with a fork.
2. Arrange cut and docked puff pastry evenly onto a **SilPain®** mat with baking tray underneath.
3. Spread one teaspoon of tomato sauce, then add a couple of capers and sprinkle some fresh oregano.
4. Bake at 380 F for 15 to 20 minutes.
5. Cool tray on wire rack. Can be served immediately.



Tools & Equipment

- **SilPain®** mat
- Half sheet baking tray (13"x18")
- Spoon for tomato sauce
- Small saute pan
- Measuring cups & spoons
- Wire rack for cooling the tray
- Chef knife, Cutting board

RECIPE DIFFICULTY LEVEL	
	EASY
	MODERATE
	CHALLENGING
	PROFESSIONAL

Optional: When the baking tray is removed from oven, add a small piece of Buffalo mozzarella and small garnish of fresh basil to finish. The flavor is that of a traditional Neapolitan pizza. Ideal as party hors d'oeuvres or as a snack.