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D Contains Dairy
E Contains Egg
P Contains Peanuts

W Contains Wheat
S Contains Soy
N Contains Nuts

FATHER'S DAY BOX

• French Toast Casserole

D E W N

Grab these items: **French Toast Casserole, Sidehill Farm Yogurt, Granola, Rhubarb Compote, Lavender Caramel Sauce, Cacao Nibs, Smoked Coconut Flakes, Vanilla Bean Whipped Cream**

1. Preheat oven to 350 degrees. Remove lid from the casserole. Place in the oven. Bake for 10 minutes, or until completely warmed through.
2. While the casserole bakes, open the lid on the yogurt. With a spoon, whip the yogurt so it gets creamy, pausing to notice the beautiful yellow top that comes from cows munching on grass in the summertime. Pour yogurt into bowls or parfait glasses, and top with 1/4 cup to 1/2 cup granola.
3. Pour lavender caramel sauce into a saucepan. Gently warm over low heat, for 1-3 minutes, until it is viscous but not burnt; then remove from heat.
4. Lay out your toppings: cacao nibs, vanilla bean whipped cream, smoked coconut flakes, warm lavender caramel, and rhubarb compote. Reserve half the rhubarb compote for dessert—it will go with your cheesecake.
5. Remove casserole from oven and portion onto plates. Allow each person to garnish their slice of French toast and their yogurt parfait.

• Steak Bombs with Farro Salad

D W S

Grab these items: **Hoagie Rolls, Shaved Seitan, Peppers & Onions, Rhode Island Mushrooms, Provolone, Farro Lemon Feta Salad, Olive Oil or Butter (not included), Salt and Pepper (not included)**

1. Remove mushrooms from container. You don't need to wash them—they are grown organically in an environment free of dirt. Cut them into 1/2 inch slices. If you're having trouble slicing mushrooms, cut them in half first, lay the flat side down on the cutting board, then cut into slices.
2. Set a medium frying pan over high heat. Add a tablespoon of oil (or for richer flavor, combine 1/2 tablespoon oil and 1/2 tablespoon butter).
3. When the oil/butter has heated up, add the sliced mushrooms along with a pinch of salt and pepper. You should hear them sizzle when they hit the hot fat. Cook for 3 minutes, stirring occasionally with a spatula.
4. Add the seitan, peppers and onions. Cook for 5 additional minutes or until seitan is slightly crisp around the edges and totally warm.
5. Preheat oven to 350 degrees. If they are not already sliced, cut hoagie rolls into two pieces lengthwise using a serrated knife.
6. Place a slice of provolone on the bottom part of the hoagie, folding/cutting it if needed to make it fit. Add spoonfuls of the mushroom-seitan-pepper mixture. Close the sandwich. Bake sandwiches on a tin-foil-lined baking sheet until cheese is melted, about 3-5 minutes. Serve with farro salad and lots of napkins!

• Pizza Party

D E W N

Grab these items: **Pizza Dough, Rice Flour, Red Sauce, Pecorino, Habanero Sauce, Roasted Carrots, Pickled Green Cabbage, Feta Cheese Sauce, Kale Walnut Salad, AP Flour (not included), Olive Oil (not included)**

1. An hour before you want to start cooking, remove dough from fridge, and place the bag on your counter. Allow dough to sit for an hour.
2. Pour some AP flour into a small bowl. Turn the bag inside out and flip the dough onto a work surface. Lightly flour the top and bottom of the dough with flour.
3. Push down the center of the dough, using your fingers to dapple the dough, then picking up and pushing down with your fingers, stopping the dappling process at 1/4 inch in from the perimeter (that will be your crust). Your dough will be about 1/4 of an inch tall at this point. There will be a time when this dappling method won't cause the dough to get any bigger. At this point you need to start stretching it over your hands.
4. Pick up the pizza and drape it gently over your fist and forearm. Transfer it to your other fist and forearm so it stretches. Place the center of the dough at your fist, and bring the other half to your forearm. Repeat this process until you reach a 12-14-inch circle of fresh dough. If a hole forms, you can sauce around it later, or overlap a bit of dough on top.

Gina's Foolproof Sheet Tray Method:

Take your biggest sided-baking sheet and liberally oil it with olive oil (2-4 tablespoons). Slide dough on top of the pan, slide it around to make sure it is not stuck anywhere. Add toppings and bake in an oven preheated to 425 degrees, for 18-25 minutes, or until the bottom is golden brown but not burnt.

Pizza Stone/Baking Steel Method (also very fun): Preheat oven with pizza stone/steel inside to 450 degrees. Leave the stone inside for at least 30 minutes so it absorbs all the heat. Liberally sprinkle pizza peel or cardboard with rice flour. Put dough on pizza peel. Add toppings. Open the oven door, slide the pizza off the peel onto your stone, and bake for 8-15 minutes or until the bottom is golden brown and the pizza is bubbly.

To grill your pizza, oil both sides of your shaped dough, slide it onto a preheated grill, grill it for a few minutes on each side before adding toppings and finishing directly on the grill grate. Or use the pizza stone method, but use a grill instead of an oven.

4. For a Cheese Pie, ladle 1/4 cup of red sauce onto the center of the dough, spreading it out with the bottom of a ladle or spoon, being careful not to puncture the dough beneath. Add shredded mozzarella and cheddar mix.

For a Carrot Feta Pie, add 1/4 cup habanero sauce, spreading it out with the bottom of a spoon, and a few roasted carrots sliced into bite sized pieces. Bake pizza. After baking, add handful of pickled green cabbage (drain liquid out first) and a generous drizzle of feta sauce.

Tip: Freeze dough if not using within 1-2 days. Pull it out and defrost it in the fridge for 24 hours. Or freeze cooked pizzas wrapped in foil.

• Semolina Cake & Orange-Cinnamon Compote

D E W

Place a generous amount of compote on a plate and spread it out with a spoon. Add a slice and serve.

• Midnight Nacho Bar

D W

Grab these items: **Mi Niña Tortilla Chips, Mexican Black Beans, Chickpea Chorizo, Grafton Cheddar, Sour Cream, Pickled Jalapeños**

Preheat oven to 350 degrees. Pour half the bag of chips onto a baking sheet. Top with the beans, chorizo, cheddar and jalapeños. Bake for 10-15 minutes or until you smell the chips. Garnish with sour cream and enjoy.