

Chef from the Hood Recipes



Chef:

RJ & Camille Iervolino

Restaurant:

NY Pie, in Downtown Santa Rosa and coming soon to Bennett Valley, California

Recipe:

The Capri

When you are ready to cook your pizza do the following:

Preheat oven to 500°. Roll out your own dough or start with a ready made dough ball. Roll on a floured board to a thin circle about 16" or whatever will fit on your seasoned pizza stone (if you have one, use it!). Using your fingers, coat the top of the dough round with extra virgin olive oil. Sprinkle the surface with 2/3 tablespoon dried oregano; 1/3 tablespoon dried basil; 2 cloves (or to taste) minced fresh garlic.

Place pizza on the stone and place in the hot oven for a few minutes. Pop bubbles in the crust as they form. Take it out of the oven when dough has become bronzed. This will cook in a flash, so watch it carefully and DO NOT let your GARLIC BURN! Remove from oven and top with the marinated tomatoes and basil from the bowl. Sprinkle grated Parmesan cheese over the pizza as the final topping. Place back in oven until cheese melts. Cut into wedges and serve hot!

NY Pie's lower carb, lower fat pizza!

There is nothing trendy about pizza. I take that back, there is nothing trendy about a New York pie, which is what they call pizza back east. NY Pie's owner RJ Iervolino, originally from Harlem in New York City, is not gonna make you a pie that he doesn't believe in. Period. "What, you think the Press named us the best pizza in the county 'cause we're just fooling around he-ah? " Pie toppings are limited to four, "What, you think I'm gonna serve you a soggy-crust pie? Four toppings, that's it! Trust me on this!" And he's only gonna make a certain amount of dough rounds a day."When they're gone, well, you just gotta get here earlier next time!" So when local dentist, Dr. Frederick Franke asked for a low-fat, low-carb pizza, early enough in the day, it's a good thing that NY Pie's General Manager Jeff Paulsen was behind the counter! Jeff's creation, the Capri, was born. It's so good that even RJ became a believer! He put this reduced fat, reduced carb pizza on his short menu of approved pies. This recipe will make one pizza at home. Better yet, call in a to-go order at 52-NYPIE. Or head to 4th at Brookwood in downtown Santa Rosa, (a 2nd NY Pie is coming soon to Bennett Valley) and try it hot from the source. Just get there early!

In a small bowl place:

3 diced tomatoes
7 to 10 leaves of julienned fresh basil
a few cloves of finely minced fresh garlic
salt & fresh ground black pepper to taste. Coat & gently toss contents in bowl with extra virgin olive oil (about 1/3 to 1/2 a cup). Let this mixture sit for an hour (more or less).

This pizza cooks twice, and the bowl of marinated tomatoes and herbs is added to the pizza before the final bake.