



# FarmFresh

## Recipes

April 2018



### Available Now...

#### Wheat

Wheat is one of Colorado's top agricultural products, and the state ranks 7th in the nation for production.



*Photo by Ryan Kanode*

#### Fun Facts

The 106 million bushels of wheat grown on more than 2 million acres in Colorado could produce more than 7.4 billion loaves of bread.



### Fresh Inspirations...

#### Scratch Pizza Dough

Makes 4 10" pizzas

##### Ingredients

- 4-1/2 Tsp. Active Dry Yeast
- 3-1/2 Cups Water
- 5 Cups Bread Flour
- 4-1/2 Cups 00 Pizza Flour
- 2 Tsp. Kosher or Sea Salt
- 2 Tbsp. Sugar
- 3 Tbsp. Olive Oil

##### Directions

In a large stainless bowl dissolve the yeast in tepid water (105 degrees) for 4-5 minutes, stirring 2 times. In a kitchen mixer bowl add both flours. Use the dough hook and mix on low speed for 2 minutes or until fully combined. Add to the flour dissolved yeast, olive oil, salt and sugar and work into the flour slowly with the dough hook, keeping on low speed. Once fully combined, turn to low/medium speed and set timer for 15 minutes. The dough should be pliable and warm to the touch, with a smell of active yeast. Divide the dough evenly into four dough balls. Place onto parchment lined cookie sheets and cover with plastic wrap. Allow to rise for 20-30 minutes, or until doubled in size. Punch down the dough and using a lightly floured counter top, stretch or roll the dough to 1/8" thick. Top with your favorite sauce and toppings and bake in a preheated 425° oven for 15-20 minutes.

Enjoy with a glass of Colorado wine such as Merlot from The Winery at Holy Cross Abbey in Cañon City, Colorado.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC and Ace Hardware Grill Expert

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at [www.coloradoproud.org](http://www.coloradoproud.org) for a complete list of recipes.

### Next Month... Colorado Asparagus