

Chef from the Hood Recipes



Chef:
Fred Poulos & Mike Murphy

Restaurant:
Mombo's Pizza

Recipe:
Mombo's Pizza Florentine

Ingredients

One 8 ounce ball of raw pizza dough
1/2 pound of grated whole milk mozzarella
2 generous handfuls of whole spinach leaves,
(Mombo's washes, then spin-dries the spinach)
1 cup (8 ounces) whole milk ricotta cheese
6 cloves fresh chopped garlic
extra virgin olive oil to drizzle on the pizza
coarse ground black pepper to taste

Preheat oven to 550°. Stretch dough out to a 12" circle on a lightly floured board. Transfer dough to a baking sheet. (If using a pizza stone, place dough on a lightly floured wooden pizza paddle, then slide topped pizza onto the hot stone.) Top dough with mozzarella cheese. Next add spinach leaves. (Pile on the leaves, they reduce substantially when pizza bakes.) Use a spoon or pastry bag to drop large dollops of ricotta cheese randomly over the spinach leaves. Sprinkle chopped garlic on pizza, then drizzle all over with olive oil. Last, add a generous sprinkling of coarse ground black pepper. Bake for 5 to 7 minutes, checking frequently. When pizza crust has some dark edges and cheese is melted, remove from oven. Slide onto large cutting board and slice into wedges with a mezzaluna, a sharp knife, or a pizza wheel. Enjoy your pizza hot!

· Mombo's Pizza's founder Fred Poulos just got back from
· touring Manhattan's best pizza parlors. Fred says he ate
· some great pizzas, but felt that none were better than
· what he, Mike Murphy and the crew at Mombo's bakes
· everyday. Fred says, "Great pizza is built from the crust
· up. Good toppings (like whole milk mozzarella) are
· important, but the crust is the real foundation to a great
· pizza. We are proud of our thin crust at Mombo's.
· Experiment with recipes until you perfect your own or buy
· raw pizza dough and just roll it out. I learned how to
· make The Florentine more than 30 years ago from a
· friend back East. It's one of our most popular pizzas at
· Mombo's!" If you don't want to make pizza yourself, stop
· into one of Mombo's two locations and ask for one to go!
· They're open everyday in Santa Rosa (across from the
· J.C.) and in Sebastopol too (next door to Fiesta Market).