



## Recipes from *A16: Food + Wine*

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### Pork Loin Spiedino with Pine Nut, Garlic, and Currant Soffritto

*A spiedo is a kitchen spit over an open fire that is most often used for cooking whole animals, particularly chicken. Spiedino--literally "little spit"--refers to food cooked on skewers, which is how we like to prepare pork loin. Grilled briefly over a smoky fire, the meat takes on an addictive char that counterbalances the sweet, mellow soffritto of pine nuts, garlic, and currants.*

pair with Magliocco (Calabria)  
serves 6

**2 pounds boneless pork loin, cut into 1-inch cubes**  
**About 1 tablespoon kosher salt**  
**1/2 cup dried currants**

**3/4 cup pine nuts**  
**1/2 cup plus 1 tablespoon extra virgin olive oil**  
**2/3 cup garlic cloves, minced**  
**3 ounces arugula**

In a bowl, toss the pork with the salt. Cover and refrigerate for at least overnight or up to 3 days.

To make the soffritto, soak the currants in just enough warm water to cover for about 20 minutes.

Meanwhile, add the pine nuts and 1/2 cup of the olive oil to a small, heavy pot and place over low heat. Gradually bring to a low simmer, stirring frequently, and cook, stirring, for about 5 minutes, or until the pine nuts have started to brown. Stir in the garlic and continue to cook on low heat for about 8 minutes, or until the garlic is a light golden brown. Watch the soffritto carefully; the pine nuts and garlic will burn easily. Drain the currants, add them to the pot, and then remove the pot from the heat. Let the soffritto cool to room temperature. It will keep, tightly covered, in the refrigerator for 2 weeks.

About 30 minutes before cooking, remove the pork from the refrigerator. If using wooden skewers, soak them in water to cover to prevent them from scorching. Prepare a hot fire in a grill, stacking the coals to one side so you have two areas of heat, one with direct heat and one with indirect heat.

Drizzle the remaining 1 tablespoon olive oil over the pork and toss to coat evenly. Drain the skewers, and thread about 5 pieces of pork onto each skewer.

Place the skewers over the coals and grill for about 1 minute on each side, or until well seared. Move the skewers to the cooler side of the grill and continue to cook over indirect heat for 8 to 10 minutes, until cooked medium-well but still juicy.

Arrange a bed of arugula on a platter. Place the pork skewers on top. Drizzle some of the soffritto over the top of the pork and the arugula. Pass the remaining sauce at the table. Serve immediately.





## Pizza Bianca

pair with Montepulciano (Abruzzo)  
makes 1 (9- to 10-inch) pizza

*This is a great reminder that not every pizza needs tomato sauce. Briny green olives and dried chile flakes cut through the richness of the cheese.*

**1/2 cup coarsely grated grana**  
**1 Neapolitan-style pizza base (see below)**  
**5 fresh basil leaves**  
**5 to 10 green olives, pitted**  
**Pinch of dried chile flakes**  
**1/2 clove garlic**  
**3 ounces fresh mozzarella, cut into**  
**1/4-inch-thick disks**

Evenly scatter the grana over the surface of the pizza base, followed by the basil leaves, olives, and chile flakes. With a sharp paring knife or a mandoline, slice the garlic into paper-thin slices and distribute them evenly over the pizza. Judiciously distribute the mozzarella over the top. Bake as directed.

### DOUGH

**1/4 teaspoon active dry yeast**  
**1 1/2 cups warm water (100° to 105°F)**  
**2 teaspoons extra virgin olive oil**  
**2 teaspoons salt**  
**4 cups all-purpose flour**

### TOPPINGS OF CHOICE (RECIPES FOLLOW)

**Extra virgin olive oil**

To make the dough, in a small bowl, sprinkle the yeast over the warm water and let proof for 10 minutes. If the yeast has not dissolved into a soft, frothy paste in that time, hunt down a fresher batch and repeat the process. Stir in the olive oil and salt.

In the bowl of a stand mixer fitted with the dough hook, combine the flour and yeast mixture and mix together on low speed for about 2 minutes, or until the dough is shaggy and most of the water has been absorbed. Knead on medium-low speed for about 10 minutes, or until the dough pulls away from the sides of the bowl and looks smoother. Cover the bowl with a damp kitchen towel and let rest for 5 minutes. Knead on medium-low speed for an additional 10 minutes, or until the dough is very smooth, soft, and warm to the touch.



Lightly coat a large bowl with olive oil. Transfer the dough to the bowl, turn the dough so that both sides are lightly coated in oil, cover with plastic wrap, and refrigerate overnight.

The next day, punch down the dough with your fist, then fold over the sides and turn the dough over in the bowl. Re-cover and return to the refrigerator for at least 4 hours or up to 24 hours.

Remove the dough from the refrigerator and place it on a floured work surface. Divide the dough

## Pizza Bianca continued

into 4 equal pieces. One at a time, cup the pieces in your hands and tuck under the sides until you have formed a smooth ball. Place the balls on the floured work surface, providing plenty of room between the balls, and cover with a damp kitchen towel. Let the balls proof for 1½ to 2 hours, or until doubled in volume. Keep a water-filled spray bottle handy, and if you see a skin forming on the surface of the dough, spray the surface to dissolve the skin. The skin will prevent the dough from rising properly and will make shaping the dough difficult.

To make your oven pizza ready, place a pizza stone on the lowest rack and preheat the oven to its maximum temperature (typically between 500° and 550°F) for at least 30 minutes.

To shape a ball of dough into a pizza base, place it on a well-floured work surface. Using the tips of your fingers, pat down the ball, flattening it into a disk. Place the palm of one hand in the center of the dough and gently but firmly press down. At the same time, with the other hand, pull the dough outward while rotating it clockwise to form a flat circle with a slightly raised edge, or *cornicione*. If the dough feels resistant as you stretch it, set it aside, covered with a damp kitchen towel, while you work on a second ball of dough. This will give the gluten a chance to rest, making the dough more pliable once you return to it. The entire time you are working on the dough, maintain a thin layer of flour underneath it to prevent it from sticking. If you don't feel confident handling pizza dough, try starting with a rolling pin to ensure you begin with an even circle, and then return to hand stretching. Continue to stretch the dough, allowing time for it to relax as needed, until it is 10 to 12 inches in diameter.

Generously dust a pizza peel or a rimless baking sheet with flour. Slide the pizza base onto the peel, and then immediately shake the peel to ensure the dough isn't sticking to it. Dress the base with the selected toppings. To transfer the pizza to the pizza stone, place the peel over the stone and quickly jerk it back. The pizza should slide smoothly off the peel onto the stone in one piece. It is important to bake the pizza immediately after putting the toppings on it, or the dough will soften and stick to the peel. If you are grilling the pizza, follow the instructions below, making sure not to add any of the toppings until the base has been brushed with olive oil, grilled on the first side, and flipped over.

Bake the pizza for 6 to 7 minutes, or until the dough is crisp and golden brown and the top is bubbling. Take care not to open the oven door often to maintain the high oven temperature. Using the peel or baking sheet, remove the pizza from the oven, drizzle with olive oil, and cut into 4 pieces with a knife or pizza cutter. Serve at once. Repeat with the remaining 3 balls.