

CHEFS AT HOME

Pizza, Hot From the ... Grill

Two chefs who helped popularize pies on the barbecue tell how to get a smoky taste without burning the crust



THE CHEFS: JO-HANNE KILLEEN and GEORGE GERMON of Al Forno in Providence, R.I. The two opened the small trattoria, serving breakfast and lunch, in 1980;

one year later they got married and added dinner service and a wood-burning grill. They have since received several honors for their Italian-inspired hearth-roasted foods and grilled pizzas, including the Insegna del Ristorante Italiano award from the Italian government. Johnson & Wales University granted Ms. Killeen and Mr. Germon honorary doctorates in culinary arts.

KNOWN FOR: Popularizing grilled pizza. In 1981, Mr. Germon says, he heard a fish tale from his fishmonger about a fabulous “grilled” pizza he ate in Italy. Though that

version wasn't really grilled, the couple created a true grilled pizza: “I made the dough and he put it on the grill,” says Ms. Killeen. “We still use the same technique to this day; just about everyone orders a grilled pizza. It would be unusual if a table didn't order at least one to share.”

THE MEAL: Though Ms. Killeen and Mr. Germon serve a few hundred grilled pizzas a day, they still have the appetite to make them at home. For home grilling, they advise using hardwood lump charcoal and never charcoal briquettes or a gas grill, since neither gives off enough heat to produce a crisp yet tender crust.

KITCHEN TIP: Even if you don't think you'll eat four 12-inch pizzas, Ms. Killeen recommends making the full recipe for 2½ pounds of dough as an extra piece or two comes in handy when practicing your grilling technique. Beginners should start with smaller rounds of dough that are easier to flip and maneuver on the grill than larger ones. —Raquel Pelzel



Craig Sugimoto (photographer); Helen Jones (food stylist); Dana Devine O'Malley (prop stylist)

Grilled Pizza With Tomato, Basil and Prosciutto

Yield: 2 12-inch pizzas, each serving 1 as a main course or 2 to 6 as an appetizer

Active preparation time: 8 minutes, plus time to start the grill
Cooking time: 10 minutes

- 1 cup shredded fontina cheese
- 2 tablespoons finely grated Pecorino-Romano cheese
- 2 rounds of pizza dough
- ½ cup extra-virgin olive oil
- 2 garlic cloves, finely minced
- ¾ cup chopped canned tomatoes in heavy purée
- 16 roughly torn basil leaves
- 12 paper-thin slices of

prosciutto

- Prepare a moderately hot fire (you should be able to hold your hand above the grill for a count of three) using hardwood lump charcoal and banking them toward the back of the grill. Leave one-third of the grill free from any charcoal. Mix the cheeses together in a small bowl and set aside.
- Invert a cookie sheet and generously grease it with olive oil. Place a dough round on top and flatten it with your hands until it is an even disc about 1/16-inch thick.
- Lift the dough by the two corners

closest to you and drape it onto the grill. Grill until the dough puffs and has grill marks, about 1 minute.

- Using tongs, flip the crust over onto the cool part of the grill. Brush the top with olive oil and scatter with half of the garlic and half of the cheese. Spoon dollops of half the tomato sauce over the cheese and drizzle with 1 to 2 tablespoons of olive oil.
- Slide the pizza back toward the hot coals (but not directly over them). Rotate the pizza and check it often to make sure it evenly browns and doesn't burn. Once the cheese melts, after 6 to 8 minutes, remove from the grill and sprinkle with half of the basil and then half of the prosciutto. Repeat with the remaining dough and toppings.

For Spicy Pizza With Corn and Parmigiano-Reggiano: Substitute 1 heaping cup of grated Parmigiano-Reggiano cheese for the fontina and Pecorino-Romano cheeses, 2 teaspoons of finely chopped jalapeño for the garlic, 1 cup of fresh corn kernels blanched in boiling water for 1 minute for the prosciutto, and ¼ cup of finely chopped cilantro for the basil.

SHOPPING LIST

From the market:

- Active dry yeast
- Fontina cheese
- Pecorino-Romano cheese
- Parmigiano-Reggiano cheese
- 1 jalapeño pepper
- Chopped canned tomatoes in heavy purée
- 2 ears corn on the cob
- Fresh basil

Fresh cilantro
Prosciutto

From the pantry:

- High-gluten all-purpose flour (like Hecker's, Ceresota or King Arthur)
- Kosher salt
- Extra-virgin olive oil
- Garlic

Pizza Dough

Yield: 2½ pounds of dough, enough for 4 12-inch pizzas or 6 to 8 smaller ones

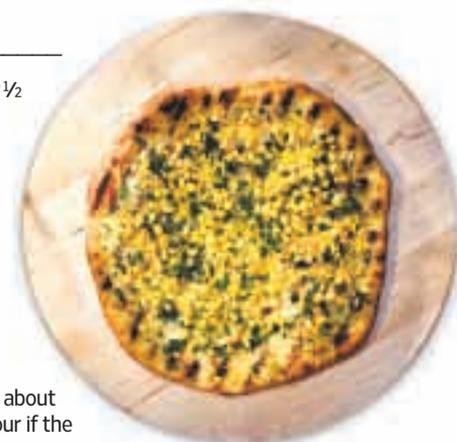
Active preparation time: 30 minutes to make the dough, plus 2 hours and 40 minutes to rise

(Note: If you don't have a standing mixer, knead the dough by hand.)

- 5 to 6 cups high-gluten all-purpose flour (such as Ceresota, Hecker's or King Arthur)
- 2½ teaspoons kosher salt or sea salt
- 1 tablespoon active dry yeast
- Extra-virgin olive oil

■ Place 5 cups of flour and the salt in the bowl of a standing mixer fitted with the dough hook attachment.

- Sprinkle the yeast over ½ cup of warm water (105°F to 110°F) in a small bowl. Set aside for 5 minutes, then add 1½ cup cool water and pour over the flour. Mix on low speed until the dough comes together. Scrape down the bowl, and continue to mix until the dough is smooth and tacky but not sticky-wet, about 10 minutes (add more flour if the dough is sticky).
- Place the dough in a large oiled bowl and turn to coat with oil. Cover the bowl with plastic wrap and set aside to rise until doubled in size, about 2 hours.
- Press the dough to deflate and knead once. Cover the bowl with plastic wrap and set aside for 40



minutes. Deflate again and evenly divide into 4 to 8 pieces. ■ After rising, the dough can be refrigerated for up to 3 hours before grilling. Let the rounds sit out at room temperature for 5 to 10 minutes before proceeding with one of the pizza recipes at left.