

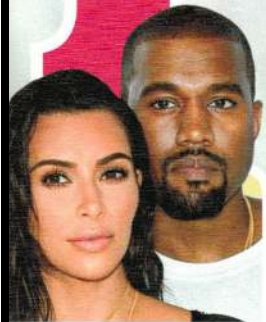
TRUE CRIME A DOCTOR'S
DEADLY REVENGE

Florence Henderson 1934-2016
FROM TRAGIC CHILDHOOD TO
BRADY BUNCH STARDOM

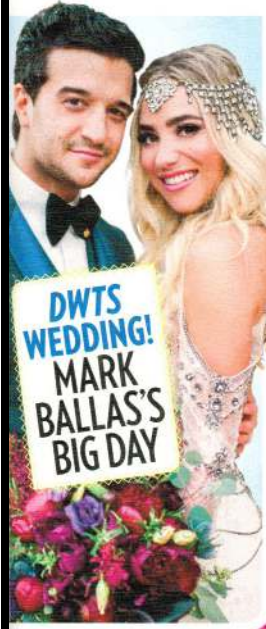


People

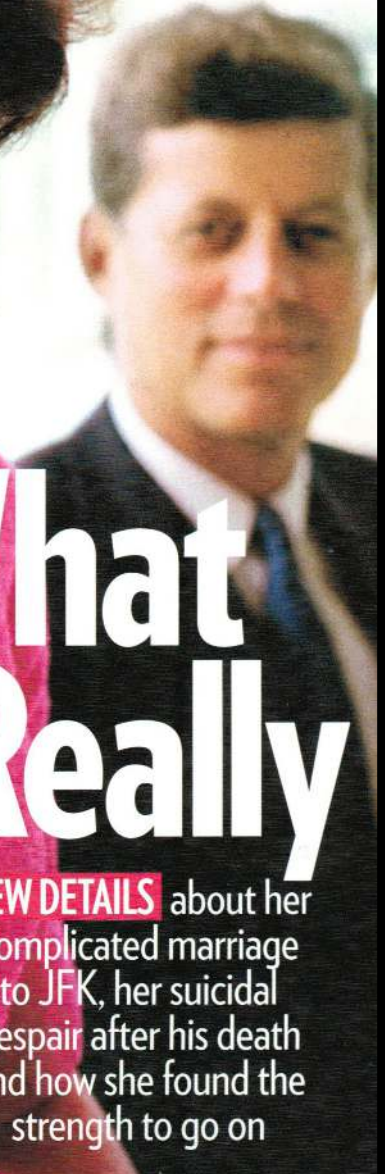
December 12, 2016



**KIM'S NEW
CRISIS**
INSIDE KANYE'S
BREAKDOWN



**DWTS
WEDDING!**
MARK
BALLAS'S
BIG DAY



**KENNEDY
SECRETS**

What Jackie Really Knew

NEW DETAILS about her
complicated marriage
to JFK, her suicidal
despair after his death
and how she found the
strength to go on

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HOLIDAY
SPECIAL!

Peoplefood

DONATELLA ARPAIA

Tomato, Arugula & Prosciutto Pizza

THE CHEF SHARES A POPULAR DISH FROM PROVA PIZZABAR, HER NEW RESTAURANT IN NEW YORK CITY

- 1½ tsp. active dry yeast or fresh yeast
- 4 tsp. sea salt
- 6½ cups all-purpose flour or Italian-style "00" flour
- ½ cup extra-virgin olive oil, divided, plus more for greasing
- 16 oz. chopped cherry tomatoes
- 1 tsp. kosher salt
- ½ tsp. freshly ground black pepper
- 16 oz. fresh mozzarella cheese or burrata cheese
- 4 oz. baby arugula
- 4 oz. thinly sliced prosciutto

1. Sprinkle yeast over 2 cups water in a small bowl; let stand until yeast is creamy, about 1 minute. Stir until the yeast dissolves. Place sea salt in a large bowl. Add yeast mixture and flour; stir until a soft dough forms.

2. Transfer dough to a lightly floured surface, and knead until smooth and elastic, about 10 minutes.

3. Lightly coat another large bowl with oil. Place dough in bowl, cover with plastic wrap, and let rise in a warm place until doubled in size, about 6 hours.

4. Shape dough into 2 balls. Place on a nonstick surface, and cover loosely with plastic wrap, allowing room for dough to expand. Chill in the fridge at least 12 hours.

5. Let dough stand at room temperature for 45 minutes. Preheat oven to 500°. Spread two rimmed baking sheets with 1 tablespoon olive oil. Dust hands with flour, and stretch dough into two 16x12-in. ovals. Transfer dough to baking sheets, and stretch to edge of pan. Drizzle each with 2 tbsp. oil.

6. Combine tomatoes, salt, pepper and remaining oil; spread over crusts. Bake in oven until crust is light golden, 10 to 12 minutes. Remove from oven, and top with mozzarella. Return to oven, and bake until cheese is melted, about 6 minutes. Remove from oven, and top with arugula and prosciutto.

Serves: 16

Active time: 35 minutes

Total time: 50 minutes, plus rising time

food HACK

If you like a flaky, cracker-style pizza crust, use Italian-style "00" flour. It's a finely ground flour that gives the crust a crispy (not chewy) texture.