

... continued from page 1



Photos Pat Geoghegan Finished!

said. "I don't know too many people who have installed an oven like this."

For those concerned about the California wood-burning stove regulations that limit particulate matter emissions, this stove emits very few particulates due to the fact it burns so hot. In addition, wood-burning stoves used for the purpose of food preparation are exempt from this regulation. For more information, please visit: <http://www.arb.ca.gov/DRDB/SAC/CURHTML/R417.PDF>.

The Keoughs received "Molina Caputo Tips 00 Pizza Flour" and recipes along with their oven accessories. They like the pizza dough recipe and have really enjoyed using this flour, but they have also used all-purpose flour.

"Though they are both great, the pizza crust made with Molina Caputo flour has a noticeably more delicate texture and it is puffier," said Katy. "We have also purchased pizza dough from Chow's in Lafayette. You can call and order ahead and that makes it easy for a big pizza party!"

#### Contractor

Pat Geoghegan  
Peralta Construction  
[Peraltaconstruction.com](http://Peraltaconstruction.com)  
925-273-7692

#### Kitchen Designer

Julie Miller  
Doughlah Designs  
3577 Mt. Diablo Blvd., Lafayette  
(925) 283-6289

#### Pizza Ovens

Forno Bravo Authentic wood-fired ovens  
<http://www.fornobravo.com/>  
Mugnaini Wood-fired Ovens  
<http://www.mugnaini.com/>

Pizza dough

Photo Susie Iventosch

#### Forno Bravo Authentic Vera Pizza Napoletana Dough Recipe Ingredients

##### By Volume

4 cups Molino Caputo Tipo 00 flour  
1 ½ cups, plus 2 TBL water  
2 tsp salt  
1/2 tsp dry active yeast

##### By Weight

500gr Molino Caputo Tipo 00 flour  
325gr water (65% hydration)  
10gr salt  
3gr active dry yeast

We highly recommend cooking by weight. It is fast, and easy to get the exact hydration (water to flour ratio) and dough ball size you want. Personally, I do not use recipes or a mixing cup when I cook dinner for the family, but pizza and bread dough is different. Being exact counts and nothing works better than a digital scale. Mix the dough in a stand mixer, by hand or in a bread machine. If you are using a stand mixer, mix it slowly for two minutes, faster for 5 minutes, and slow again for 2 minutes. Cover the dough and let it rise for 1 1/2 - 2 hours, or until double. Punch it down and push out the air bubbles. Form the dough into a large ball. Then cut it into 4-5 equal pieces.

## Kurt Piper presents...

### Prime Downtown Location



851 Paradise Court, Lafayette

Beautifully remodeled 3 bedroom 2 bath ranch style home ideally located within walking distance to eight years of schools, the popular regional trail, downtown and brand new Lafayette library. You will fall in love with this charming home that includes gourmet kitchen, remodeled baths, hardwood floors and wood beam ceilings. **851 Paradise Court** is an exceptional home that offers a fabulous location for everyday living. More information at [www.kurtpiper.com](http://www.kurtpiper.com)

Offered at \$985,000



### Kurt Piper

- 400+ closed transactions
- A leading broker for 17 years
- 35 year resident of Lamorinda

(925) 253-2527  
[kurt@kurtpiper.com](mailto:kurt@kurtpiper.com)  
[www.kurtpiper.com](http://www.kurtpiper.com)



## Pamela is open for business!



**Pamela Halloran,**  
Broker Associate

**Village Associates**  
**(925) 323-4100**

[Pamela@PamelaHalloran.com](mailto:Pamela@PamelaHalloran.com)  
[www.PamelaHalloran.com](http://www.PamelaHalloran.com)

"Put Pamela's 20+  
years of experience  
to work for you!"



**Call her with all your  
real estate needs.**