



#LimelightLoungingLow

A whole pizza with a thick crust, topped with melted cheese and fresh arugula, served on a wooden board. The image has a green color overlay.

LIMELIGHT HOTEL

PIZZA
DOUGH

what you'll need:



- water
(1 1/2 cups)



- all purpose or
high gluten flour
(4 cups)



- dry
active yeast
(0.5 ounces)



- sugar
(2 tsp)



- extra virgin
olive oil
(1/4 cups)
**keep extra oil set
aside for brushing dough*



- salt
(1 tsp)



how to create:

- 1 • Preheat oven to 400 degrees. Combine yeast, water and sugar, mix lightly till foamy. Let this sit for 5 minutes to bloom the yeast.
- 2 • In a large bowl add the oil salt and yeast water mixture. Add flour last and knead till a lightly sticky ball forms, the more you knead the dough the better it will taste.
- 3 • Brush the dough ball with oil lightly and wrap in plastic loosely.
- 4 • Let the dough sit out at room temp or warmer for 1 hour to proof.
- 5 • Once the dough has increased in size by roughly x2, flour your work surface and stretch the dough with a rolling pin and your hands to the size and shape you'd like. Bake for 20 minutes.

Looking for ideas on what to top
your pizza with?
Here are some of our favorites!



- arugula
- mozzarella



- parmesan
- prosciutto



- tomatoes
- truffle oil



A top-down view of a white ceramic plate filled with roasted Brussels sprouts. The sprouts are golden-brown and appear to be pan-fried. A silver spoon is visible in the bottom right corner of the plate. The entire image has a semi-transparent green overlay.

LIMELIGHT HOTEL

**BRUSSEL
SPROUTS**

what you'll need:



- brussel sprouts
(1 pound)



- honey
(3 tbs)



- grated parmesan cheese
(1/4 cup)



- olive oil



- salt & pepper



how to create:

- 1 • Preheat oven to 400 degrees
- 2 • Remove the stem & brussels sprouts into 4 equal pieces lengthwise down the sprout.
- 3 • In a large bowl, mix sprouts and oil until well coated and season with salt & pepper
- 4 • Line a baking sheet with aluminum foil. Lay out sprouts on top of foil in an even layer.
- 5 • Bake brussels sprouts for 15-20 minutes until tender and crispy stirring occasionally.
- 6 • Once out of the oven mix sprouts with the honey and parmesan cheese.



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