



Forno Bravo

Authentic Italian Wood-Fired Ovens

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Using Italian San Marzano Tomatoes (DOP)

The San Marzano tomato is Italy's most famous plum tomato, grown in Campania, the home of pizza -- since the middle ages. The tomato is prized for its tart flavor, firm pulp, red color, and low seed-count. It has become famous around the world as the base for Vera Pizza Napoletana. The San Marzano tomato is protected by European Union rules, like obtaining the DOP (Denominazione d' Origine Protetta) label in 1996. Watch out for domestic imitators using the San Marzano name - it is like calling jug wine "burgundy." The San Marzano plant is hand trained and then hand picked, multiple times each summer, only when the fruit is completely ripe (not all at once with a mechanical harvester, as is the case with most tomatoes).

You can use canned San Marzano tomatoes (Pomodori Pellati) to create a wonderful, and simple pizza tomato base. Use a potato masher to get a good sauce consistency. Don't use a food processor or hand mixer, as those will break the seeds and give your sauce a bitter flavor. If you are using a brick oven, you should not cook the sauce. The hot oven will cook the sauce perfectly. If you are using a pizza stone in your oven, you might want to try cooking the sauce first. Try it both ways to see what you like.

Smashed Tomato Sauce

- 1 can (28 oz) San Marzano tomatoes
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon of salt
- 1 teaspoon of oregano

Options

- 1 teaspoon dried basil or 2 tablespoons of fresh basil
- 1 tablespoon garlic powder
- 2 tablespoons red wine vinegar or lemon juice
- 1 tablespoon olive oil - don't forget to swirl excellent EVOO on your pizza right before you put it in the oven

To order more flour or other authentic Italian pizza ingredients, including imported San Marzano tomatoes, olive oil, anchovies, capers, oregano and pesto, you can reach us at:

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