

Presented by:

**DOWN  
TOWN  
ALLIANCE**



# DINE AROUND DOWNTOWN

COOKING  
AT HOME  
EDITION



A Cook-Along Series Hosted by **Rocco DiSpirito**

**KESTÉ WALL STREET**

Thursday, April 22, 4:00pm ET



We are excited for you to join Rocco DiSpirito as he chats with Executive Chef Roberto Caporuscio of **Kesté Wall Street**. Chef Roberto will show participants how to make pizza dough from scratch, including a gluten-free version, to create the ever-popular Margherita Pizza, as well as their classic, mouth-watering, crispy Montanara Pizza, followed by Chef Roberto's delicious gluten-free tiramisù.

## PLEASE DONATE

This event is **FREE** and we encourage you to support **City Harvest**, a food-security charity chosen by Kesté Wall Street.



## ABOUT KESTÉ WALL STREET

Kesté Wall Street (77 Fulton Street) - In the Neapolitan dialect, "kesté" means this is it. Kesté Wall Street is a place where, without travelling far, you experience the flavors, the taste and the touch of the ancient authentic tradition of the art of Neapolitan pizzamaking. A 150 seat restaurant with windowed doors onto the street, Kesté is decorated with aged woods, ceramics, Lecce stones, and copper from the Amalfi coast, to emulate the pizzerias of the 1800s. The Financial District's authentic Neapolitan pizzeria offers over 70 types of Neapolitan pizzas, all original creations by Mastro Pizzaiuolo Roberto Caporuscio, including seven types of fried pizza, 18 types of gluten-free pizzas and the most famous Pizza Margherita — made with all organic ingredients. The attention to the ingredients, the selection of high-quality Italian products and the assorted wine collection complete the Kesté experience.

## ABOUT CHEF ROBERTO

Executive Chef Roberto Caporuscio - Roberto Caporuscio was born and raised on a dairy farm in Pontinia, Italy, where he first developed his culinary skills producing and selling cheese. It was, however, in Napoli, the birthplace of pizza, where he studied the art of Neapolitan piemaking with talented pizza masters, such as Antonio Starita. He then established two successful pizzerias in Pittsburgh, followed by A Mano in Ridgewood, New Jersey, and, in 2009, opened Manhattan's Kesté Pizza & Vino on Bleecker Street and, in 2012, Don Antonio in Midtown. Roberto has become one of the most highly praised pizza chefs among his peers and in the media, critically acclaimed as "#1 Pizza in New York" by New York Magazine, "Best Pizza" in New York State by Food Network Magazine and among the top 25 "Best Pizza Places in the US" by Food and Wine.

## ENTER TO WIN

**POST YOUR PLATE!** Participants are encouraged to make the dishes themselves and post a picture of their plates via **Instagram** with **#DineAroundAtHome** and tag **@DowntownNYC** to enter to win a personal 30-minute private virtual cooking class with Chef Roberto Caporuscio. Be sure to tag **@KestéPizza** and **@Roberto\_Caporuscio** too! The entry window for posting begins at the end of each Cooking at Home demonstration and is open until the following Monday at 11:59pm ET.

For more details, visit **DowntownNY.com/DineAround**

[Terms & Conditions may apply.]

This project is part of a continuing effort by the Alliance to support businesses that are being adversely impacted by the spread of COVID-19. From educating local business owners about available funding opportunities and convening working groups, to communicating which businesses are currently open and spotlighting essential workers who are making a difference, the Alliance is actively working to help Lower Manhattan's business community. Efforts will continue through the recovery phase with dedicated marketing programs and initiatives to help turn the lights back on across the neighborhood.

### About the Alliance for Downtown New York

The mission of the Alliance for Downtown New York is to provide service, advocacy, research and information to advance Lower Manhattan as a global model of a 21st century Central Business District for businesses, residents and visitors. The Downtown Alliance manages the Downtown-Lower Manhattan Business Improvement District (BID), serving an area roughly from City Hall to the Battery, from the East River to West Street. For more information, visit [DowntownNY.com](http://DowntownNY.com) or follow us on Facebook, Instagram and Twitter @DowntownNYC.



## Margherita + Montanara Pizzas



### Classic Neapolitan Dough

#### INGREDIENTS:

- 595 grams cold tap water (20.6 oz)
- 1 gram dry yeast (0.03 oz)
- 31 grams salt (1.09 oz)
- 6 grams sugar (0.21oz)
- 1 kilogram double zero flour (35 oz)
- 10 grams extra virgin olive oil (0.42 oz)

YIELD: five or six 12" pies

#### METHOD:

In a large shallow metal bowl dissolve the yeast in the water, then add in the sugar and olive oil and mix well. Using your fingers or wooden spoon, mix in the flour with the liquid. Once fully combined, mix in the salt. Knead the mixture by hand on a lightly floured counter or wide-shallow bowl for 13 minutes. Or, if using a stand mixer with a dough hook, for no more than 5 minutes. The dough will become soft, shiny, and pliable, and will spring back quickly when poked with your finger. Leave the bowl at room temperature for 4 hours then place in refrigerator for about 20 hours. Remove the dough from the refrigerator, and divide into five equal pieces, covered with plastic wrap. Fold each piece into itself, 4 or 5 times, then turn it over, pinch each piece into a ball and place on a tray leaving space between dough balls, taking care to keep the dough covered with plastic wrap at all times. When all the dough is placed on the tray, keep tightly covered on the counter for 6 to 8 hours.

### Tomato Sauce

#### INGREDIENTS:

- 794 grams Italian whole peeled tomatoes (28 oz)
- 5 grams salt (1 tsp)

#### METHOD:

Pass the tomatoes through a food mill with large holes, use a potato/egg masher or crush tomatoes well by hand. Set aside until ready to use.

### Pizza

#### Margherita

##### INGREDIENTS:

- basic dough divided into 5 equal portions
- 3 oz tomato sauce per pie (*see recipe above*)
- 3 oz smoked mozzarella per pie
- fresh basil

##### METHOD:

When ready to bake preheat the oven to 500-550°F. If using a stone, place in the oven before preheating. On a baking peel or sheet pan, begin to stretch the dough, taking care to leave about a 1" rim. Push down on the dough, and turn, continuing on until the diameter is about 12". Leaving the rim uncovered spread about 3 ounces of sauce over the dough and transfer to the oven. Bake for about 5 minutes, remove from the oven and cover with about 3 ounces of fresh mozzarella and basil, then place back in the oven for another 5 to 7 minutes on the stone, up to 10 minutes without.

#### Montanara

##### INGREDIENTS:

- basic dough divided into 6 equal portions
- 3 oz tomato sauce per pie (*see recipe above*)
- 3 oz smoked mozzarella per pie
- fresh basil

##### METHOD:

Fill a dutch oven or large wide pot with sunflower oil approximately 3" deep leaving at least 3" empty space. Heat slowly to 350°F or when a drop of water sizzles. At the same time, preheat the oven to 500-550°F. If using a stone, place in the oven before preheating. Begin to stretch the dough, taking care to leave about a one inch rim. Push down on the dough, and turn, continuing on until the diameter is 12". Using a large spider or spatula, lower the dough carefully into the hot oil, turn over after 1 minute, cooking for about another minute - or until both sides are puffed and golden. Blot with paper towels, cover with sauce, cheese, and basil, then place in the oven for about 2 minutes to melt the cheese and char the crust.



## Gluten-Free Margherita Pizza + Tiramisù



### Gluten-Free Margherita Pizza

#### INGREDIENTS:

YIELD: eight 12" inch pies

- 700 grams cold tap water (25 oz)
- 26 grams salt (0.92 oz)
- 1 kilogram gluten free flour (35 oz)
- 6 grams fresh yeast (0.21 oz)
- 4 grams sugar (0.14oz)
- 4 grams extra virgin olive oil (0.14 oz)
- 3 oz tomato sauce per pie (*see recipe above*)
- 3 oz smoked mozzarella per pie
- fresh basil

#### METHOD:

In a large shallow metal bowl dissolve the yeast in the water, then add in the sugar and olive oil and mix well. Using your fingers or wooden spoon, mix in the GF flour with the liquid. Once fully combined, mix in the salt. It is best to use a standing mixer, with the flat beater and mix on low-medium for 7 minutes. Alternatively, beat the dough with a wooden spoon or stiff spatula in the bowl for 13 minutes. The dough will still be a bit wet and soft when done. Place the dough in the refrigerator for about 12 to 48 hours. Before stretching and baking, remove dough from the refrigerator for 4 hours to bring it to room temperature.

When ready to bake, preheat the oven to 500-550°F, or the highest available temperature. If using a stone, place in the oven before preheating. Stretch the dough directly on your sheet tray. Oil your hands, or wearing disposable gloves, and begin to stretch the dough, taking care to leave about a 1" rim for the crust. Push down on the dough using your palms more than your fingertips, continuing until the diameter is 12". Place the sheet tray on top of the stone or directly on the oven rack.

Spread about 3 ounces of sauce over the dough, up to the rim. Transfer to oven and bake for about 5 minutes. Remove from oven and cover with mozzarella and basil, then place back in oven for another 5 to 7 minutes on the stone, or up to 10 minutes if not using a preheated stone. Cooking times vary based on oven temperature.

### Tiramisù

SERVES: 8-12

#### INGREDIENTS:

- 8 large egg yolks
- 500 grams Mascarpone (17.6 oz)
- 230 grams sugar (8.1 oz)
- 700 grams heavy cream (3 cups)
- 1 litre espresso or strong brewed coffee, chilled (1 qt)
- 52 ladyfingers (gluten-free or traditional)
- Cocoa powder for dusting

#### METHOD:

In a medium bowl using an electric mixer, beat the egg yolks and sugar until it triples in volume, is pale yellow, and falls in ribbons from the beaters. On low speed, mix in the Mascarpone and set aside. In a separate clean bowl, beat the heavy cream until soft peaks form. Gently fold the whipped cream into the egg, sugar, and Mascarpone mixture, just until fully combined. Carefully spread  $\frac{1}{3}$  of the cream mixture in a 4-quart baking dish or decorative glass serving bowl. Next, pour the coffee into a shallow vessel for easy dipping. Quickly dip each ladyfinger into the coffee, covering the entire surface and place in the cream, filling the vessel with one complete layer. If need be, break the ladyfinger to cover the entire surface, but it is ok for small gaps. Spread another  $\frac{1}{3}$  of the cream mixture over the top of the biscuits. Repeat the process by dipping and placing the ladyfingers in the vessel, topping with the cream, and ending with the cream on top for a total of three layers. Lightly dust the top of the cream with cocoa powder, cover with plastic wrap, and refrigerate for a minimum of two hours before serving. When ready to serve, dust with cocoa powder and enjoy