

**TURKEY TROT'S
PEACE TREE
LODGE**
CANDOR, NY

**EARTH • WOOD • FIRE
Apizza School**
Casual, hands-on lessons
in the preparation of
traditional Neapolitan
style pizza in our
900° wood fired ovens.

CARMELLA
MADE IN USA

Carmella Ardito
Our wood fired oven is a tribute to my
Italian born Grandmother and her love of
cooking simple Italian dishes... Mangia!

FORNO BRAVO
THE WORLD'S FINEST PIZZA OVENS
Authorized Dealer

PEACE TREE LODGE
(607) 659-7849
188 Tubbs Hill Rd.
Candor, NY 13743
www.TurkeyTrotAcres.com

Some Popular American Pizzas.....

New York Style - Chicago Deep Dish - Jersey Tomato Pie - Detroit Style - California Pizza - Grandma Pie, Neopolitan and New Haven Apizza! Here is a look @ what Carmella is into preparing.....

We follow a path blazed by the **New Haven Apizza Shops** which feature a style of Neapolitan pizza common around New Haven, CT. What makes this pie distinct is its thin, charred crust, chewy texture and limited use of toppings. This simple but delicious pie is prepared using fresh ingredients and are baked in a wood-fired oven at very high temperatures (800-900 degrees) for about 90 seconds.

@ **The Peace Tree Lodge** we blend a traditional Neopolitan inspired pizza preparation with the simple, delicious freewheeling style found in the legendary Apizza Shops of New Haven, Ct.

Folks attending our lively three-hour classes will be schooled in the craft of preparing, baking and dining on two classic pies, **The Margherita & White Garlic**. Participants will learn to.....

- 1) Build & Maintain a 900 degree Fire in Carmella our Wood-Fired Forno Bravo oven.
- 2) Use a Three Cheese Blend Featuring Spriana Imported Mozzarella, Provolone & Asiago Cheese.
- 3) Prepare a Robust Tomato Sauce Using Stanislaus 7/1 1 Ground Tomatoes & Simple Seasonings.
- 4) Blend Extra Virgin Olive Oil, Fresh Garlic, Parmesan Cheese & Herbs into a Delicious Garlic Sauce.
- 5) Properly Handle & Hand Stretch our Locally Sourced Dough made with Imported Caputo oo Flour .
- 6) Learn about our oven, handle a pizza peel and bake your pie in 90 seconds.

Carmella's Three Commandments!

'Less is More' when adding toppings to wood-fired pies!
After you rotate a pie in the oven always return it to the same spot.
When you think the pie is done..... Cook it a bit more!

**Our quality provisions are sourced from
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