

# Pizza Florentine

The name Florentine has come to be used with Italian dishes which feature spinach, an ingredient the Florentine's use a lot of. I have a friend who loves this pizza so much he dreams about it. He always buys a large, which he claims is the size of a Buick, and he and his wife make two or three meals out of it.

Photo courtesy of Doug Adams Photography



## Toppings (in order of assembly):

pizza sauce  
fresh spinach - scattered atop the sauce  
mozzarella cheese  
ricotta cheese - dabbed here and there  
pepperoni  
Italian sausage - preferably spicy  
onions - slivered  
black olives - sliced  
red bell peppers - sliced thin

**Frankie's Tip:** It is important that a good layer of spinach goes down underneath the cheese.

# Pizza Calabrese

Calabria is the toe of Italy's boot, a region where many Italian-Americans came from. One food which the Calabrian's use a lot are spicy peppers. They're so good I decided to create a pizza around them. We buy Italian red cherry peppers in a jar. If you can't find them, try a spicy red pepper of your choice.

## Toppings (in order of assembly):

pizza sauce  
mozzarella cheese  
provolone cheese (optional)  
Italian sausage - preferably spicy  
red cherry peppers--or other spicy  
red peppers--sliced thin

**Frankie's Tip:** Feel free to use all mozzarella or a blend of mozz and provolone; or even better yet some Buffalo milk mozzarella. If using jarred peppers, rinse before using.

