I’ve been hypnotized by pizza—sucked into the vortex of the high-temperature oven, mesmerized by the culinary wizardry of Ann, the pizza princess, and duped by the doctor of extreme ingestion, my brother from another mother, Andrew Zimmern. Now, just so you understand, this is just my weak attempt at creating sorry excuses as to why and how I ended up eating a pizza with a raw egg on top. OMG, what was I thinking? It goes against everything I’ve ever said! And you want to know another sad fact? It was actually really good.

They’ve got a copper-covered, French-made Le Panyol pizza oven here, and chef Ann Kim knows what she’s doing with it, serving up all sorts of creative nine-inch pies. It all starts with her forty-eight-hour dough, and she prepares house-made fennel sausage using heirloom pork and serves it on a pepperoni pizza. But she also does a pizza with homemade kimchi and house-made Korean sausage with Serrano peppers, scallions, sesame oil, and soy chili glaze. Of all the joints we’ve tried, this place is right up there.

★ TRACK IT DOWN ★
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My Kryptonite.
KREW NOTES

Kerry “Gilligan” Johnson: Only Andrew could get Guy to eat eggs!

Jeff “Butterbean” Asell: When Guy flicked a wad of dough onto my bald dome here, I was strangely OK with it. On the DDD crew it’s just a matter of time before some food gets thrown. We’ve become quite weary of watching if a little smirk crosses Guy’s face, because most often something will be traveling across the room at a high velocity in the very near future. Father Time takes the brunt of this, as he’s slow moving and an easy target. Neil had a long period where he couldn’t be hit, much like Neo in The Matrix, and I remember some accurate fire when he hit my hand, the only exposed target, through a dishwasher at twenty feet. Guy has mad accuracy. At Pizzeria Lola, some poolish (dough starter) was thrown at Josh and splatted onto his forearm. This stuff has the consistency of fluffy marshmallow, with a heavy yeasty smell. Next thing I know the glop of poolish ends up on my bald forehead. Everybody cackled, while I tried to scrape the mess off my face. It looked as if there might have been a loose pigeon in the joint.

RESTAURANT UPDATE

Since being a part of the DDD experience, we’ve welcomed folks from Alaska to Bali to our little neighborhood spot. We’ve opened our doors and changed from being just a dinner and weekend hot spot to being open for lunch seven days a week. We’re also opening another local pizzeria called Hello Pizza, featuring classic East Coast–style pizzas and slices.

—ANN KIM
The pizzas at the restaurant are baked in a wood-fired oven at temperatures upward of 900°F. This dough recipe has been adjusted for the home cook to bake successfully out of a conventional oven.

Serves 2

One 9-ounce dough ball (recipe follows)
Semolina flour or cornmeal
3 tablespoons heavy cream
4 tablespoons grated pecorino Romano cheese
½ cup thinly sliced leeks (white and light green parts only)
10 to 12 paper-thin slices of guanciale (or substitute diced pancetta or bacon)
2 tablespoons extra-virgin olive oil
4 large eggs
Freshly ground black pepper

1. Place a baking stone on the middle shelf of the oven and preheat the oven to 500°F (or as hot as the oven can be set) for at least 1 hour.

2. Push out the pizza dough by hand or with a rolling pin until you reach the desired shape for your crust, about 10 to 12 inches if round. Set the rolled dough on a pizza peel dusted with semolina or cornmeal. Spread the cream over the surface of the dough with a spoon or pastry brush, leaving a ¼ inch border. Sprinkle a layer of pecorino, leeks, and guanciale over the pizza. Finish with a drizzle of olive oil.

3. Carefully slide the pizza from the peel directly onto the hot baking stone. Meanwhile, crack 2 eggs into a small ramekin bowl and set aside. After about 3 minutes, when the pizza has set, slowly pull out the middle rack until you have enough room to gently pour the 2 cracked eggs on top of the pizza. Carefully push the rack back to its original position and cook until the egg whites...
and yolk have set to a sunny-side up consistency. It should take 6 to 8 minutes total bake time, depending on the oven.

4. Remove the finished pizza from the oven and slice through the yolks; the yolks should be runny. Top the pizza with black pepper and serve.

**PIZZA DOUGH**

*Makes about two 9-ounce dough balls*

- 12 ounces (3 cups) bread flour, plus more for dusting
- ½ ounce instant yeast (2 packets, or 4½ teaspoons)
- 1 cup cold water
- 1½ teaspoons sea salt
- Olive oil, for greasing the bowl

1. In the bowl of a standing mixer with a dough hook, combine the flour and yeast. Add the water and salt and mix on low speed for 1 to 2 minutes, until combined. Let the dough rest for 15 minutes, then mix again on medium-low speed for 2 minutes, or until the dough no longer sticks to the side of the bowl. The dough should still be tacky to the touch, but not so wet and sticky that it does not hold its shape. If the dough is too dry, slowly add water 1 tablespoon at a time. If it is too wet, gradually mix in flour by the tablespoon until you reach the desired consistency. Do not overmix the dough.

2. Transfer the dough to a well-floured counter and begin to gently roll it into a ball. Place the ball in a large bowl that has been brushed with olive oil, coating the entire ball in oil. Cover the bowl in plastic wrap and let sit at room temperature for 30 minutes. Immediately place the bowl in the refrigerator and let it rest overnight.

3. The next day, remove the dough 1 to 2 hours before you plan on making pizzas. Transfer the dough to a floured counter and divide into 4 equal pieces with a knife or pastry blade. Gently round each piece into dough balls and brush with olive oil. Loosely cover the dough balls with plastic wrap until you are ready to make pizzas. You can keep the extra pizza dough balls in the refrigerator for up to 4 days or freeze them wrapped in wax paper and placed in a freezer bag for up to 2 months.