

Award-Winning Recipes for Foodservice



Volume 1

California's connection with pizza is built on the variety of sustainably sourced cheeses and fresh toppings that consistently provide chefs with the ingredients to innovate.

The Real California Pizza Contest celebrates this innovation in pizza for foodservice and challenges chefs to creatively utilize California dairy products in winning pizza recipes.



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CALIFORNIA: THE NATION'S DAIRY LEADER



California is home to over

1,100 FAMILY DAIRY FARMS



in the nation for more than 25 years

CHEESE IS CALIFORNIA'S FASTEST-GROWING DAIRY CATEGORY



California is the nation's SECOND-LARGEST CHEESE PRODUCER

> accounting for approx. 19% of U.S. cheese production

2.4 BILLION POUNDS of CHEESE produced annually

41.9 BILLION POUNDS of MILK produced annually

46%

of California's annual milk supply is dedicated to CHEESE PRODUCTION California's cheesemakers produce

VARIETIES AND STYLES OF CHEESE f noducer of MOZZARELLA (1.4 billion pounds) and HISPANIC-STYLE CHEESE (153 million pounds)





FOREWORD

There are few things that drive inspiration and creativity in the human spirit quite like competition. I have yet to find a skill or craft that doesn't have a gathering of its most talented practitioners coming together to test their abilities. It should come as no surprise that there are multiple competitions attempting to find the best version of the world's most beloved food - pizza. These competitions are held all around the globe, from Parma, Italy, to Shanghai, China, to Las Vegas and Atlantic City in the United States. There is no more beautiful venue, though, than Napa, California, where one of these prestigious pizza competitions is held...the Real California Pizza Contest.

California is a well-known source of many fine foods, and at the top of that list is a vast selection of premium cheeses. Pizza, of course, is the perfect canvas to highlight this amazing ingredient. The Real California Pizza Contest started in 2019, creating a setting for chefs to show off California's truly spectacular cheeses. It has been an honor to participate in this contest as a Finalist in 2019, Grand Prize Winner in 2021, and a Judge in 2022. I have been in the competitive pizza world for nearly two decades, and this event is second to none. The pizzas I tasted in the 2022 Real California Pizza Contest were some of the finest I have experienced.

Using many of California's best cheeses, these pizzas have continued to inspire me in my journey to explore the endless possibilities of what pizza can be. I hope the following pizzas bring you as much joy as they have brought to all of us.

SPENCER GLENN

Executive Chef. Pizza My Heart Monterey, California





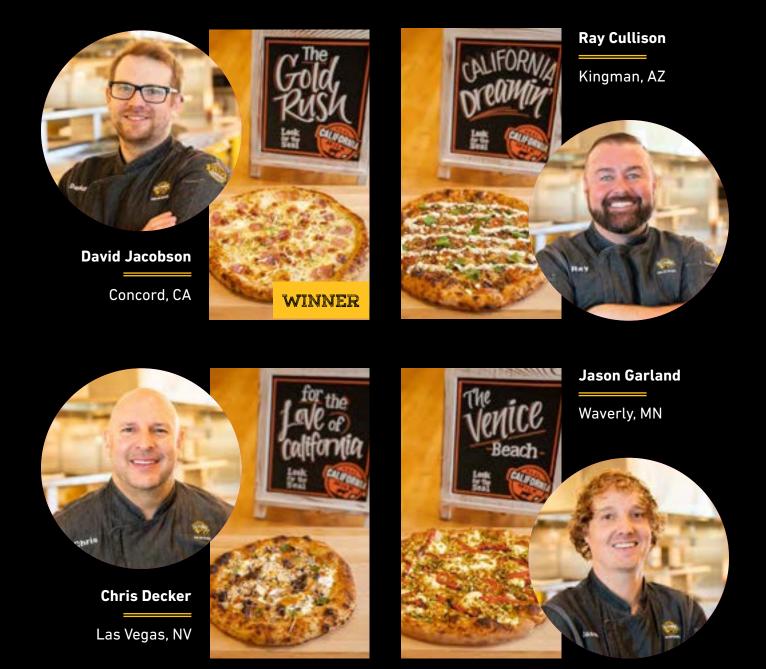
THE REAL CALIFORNIAN

Recipes inspired by the Golden State that showcase Real California cheeses and toppings





THE REAL CALIFORNIAN FINALISTS



Learn more about the finalists at pizzacontest.realcaliforniamilk.com



THE REAL CALIFORNIAN

GRAND PRIZE WINNER

David Jacobson The Gold Rush



The Gold Rush

INGREDIENTS

Pizza Dough:

510 grams cold water, divided 25 grams sourdough starter 756 grams "00" pizza flour, divided 15 grams sea salt

Pizza and Garnishes:

1 ounce **Real California Fior di Latte cheese**

1 ounce **Real California Monterey Jack cheese**, shredded

3/4 ounce Real California Provolone cheese, shredded

3/4 ounce **Real California Cowgirl Creamery Red Hawk cheese**, plus more as needed, shredded

3/4 ounce **Real California Cowgirl Creamery Wagon** Wheel cheese, shredded

3 heirloom fingerling potatoes, one each purple, pink, and yellow

300 grams prepared pizza dough

1/8 teaspoon San Francisco Salt Co. Alderwood Smoked Sea Salt

1/3 to 1/2 ounce pancetta, lightly rendered and minced (optional)

2 tablespoons **Real California heavy cream**, divided Chopped fresh parsley, as needed

Seka Hills olive oil, as needed



DIRECTIONS

To prepare Pizza Dough, combine 500 grams water and starter in bowl of a spiral or stand mixer and mix until leaven dissolves, about 2 minutes. Add half of flour and mix 2 minutes. Add remaining flour and mix 4 minutes. Let rest 30 minutes, then add salt and remaining 10 grams water and mix until dough no longer sticks to bowl, 4 to 6 minutes. Place dough in sealed container and refrigerate 24 hours. Remove from refrigerator and let rest 15 minutes. Divide dough into 4, 300-gram portions. One portion at a time, fold in half lengthwise, rotate 90 degrees, halve again, rotate again, and fold a third time. Pinch seams together and place ball in dough tray seam side down. Let dough balls rest 1 hour, then refrigerate 48 hours. Remove from refrigerator at least 2 hours before use.

To make Pizza and Garnishes, tear Fior di Latte into marble-sized pieces and set aside. Shred remaining cheeses, saving a piece of Red Hawk for garnish. Combine shredded cheeses with Fior di Latte. Use mandolin to very thinly slice potatoes into bowl of cold water and set aside 30 minutes. They should be thin enough to see through. Drain and recover with cold water. Preheat oven. Ideally, use a wood-fired pizza oven with a floor temp that's been at 750°F for at least an hour or 550°F for inside oven. Dust dough and pizza peel lightly with flour. Being careful not to punch air out, use the flat parts of your fingertips to pat dough straight down, working from middle out to within 1 inch of edges. Use backs of hands to stretch straight across to 10 inches, rotate 90 degrees, and pull straight across again. Place dough on pizza peel and sprinkle edge with smoked salt. Top with cheese blend, potatoes (drained), pancetta and 1 tablespoon cream. Bake pizza. When it's time to turn [between halfway and 3/4 way through the bake - crust should be set and you will start seeing color develop], add remaining 1 tablespoon cream and finish baking. Remove pizza from oven. Lightly brush olive oil on the crust, top with parsley and more grated Red Hawk cheese.

Per order/serving size: Dough recipe makes four balls, toppings for 1 pizza

Recipe courtesy of Chef David Jacobson, Forge Pizza Fire Truck and Fourth Bore Taproom & Grill, Concord, Calif. The Real Californian Category Winner



THE REAL CALIFORNIAN

Ray Cullison California Dreamin'



California Dreamin'

INGREDIENTS

Tomato Sauce:

- 1 28-ounce can San Marzano whole peeled tomatoes
- 1 tablespoon sugar
- 1 teaspoon dried oregano
- 1 pinch garlic powder
- 1 pinch onion powder

Ground Lamb:

- 16 ounces ground grass-fed lamb
- 1 teaspoon minced garlic
- 2 pinches dried oregano
- 1 pinch ground coriander
- 1 pinch dried marjoram
- 1 pinch each fresh cracked salt and pepper, or more to taste

Tzatziki Sauce:

1 cup Real California plain whole milk yogurt

- 1 tablespoon fresh lemon juice
- 1 tablespoon extra virgin olive oil
- 2 garlic cloves, minced
- 1 teaspoon minced fresh dill
- 1 teaspoon minced fresh mint
- 3/4 cup peeled, seeded, and coarsely grated cucumber

Pizza and Garnishes:

2 tablespoons Real California clarified butter

- 2 pinches garlic salt
- 420 grams prepared pizza dough
- 8 ounces pre-shredded **Real California low-moisture Mozzarella cheese**
- 1 cup halved heirloom cherry tomatoes
- 8 ounces sliced California black ripe olives
- 1/2 cup sliced red onion
- 1/2 cup crumbled Real California Feta cheese
- 1 bunch fresh dill (2 teaspoons of sprigs)
- 1 bunch fresh parsley (2 teaspoons whole leaves)
- Real California Dry Jack or Parmesan cheese, grated as needed
- Garlic olive oil, as needed

DIRECTIONS

To prepare Tomato Sauce, blend whole peeled tomatoes. In a saucepan, combine tomatoes with sugar, oregano, garlic powder, and onion powder and bring to a boil, stirring frequently. Reduce to a simmer and cook 1 hour. Remove from the heat to cool.

To prepare Ground Lamb, sauté lamb until browned, adding garlic, oregano, coriander, marjoram, and salt and pepper to taste.

To prepare Tzatziki Sauce, combine yogurt, lemon juice, olive oil, garlic, dill, and mint and mix thoroughly. Add the cucumber and mix again for 1 minute.

To prepare Pizza and Garnishes, preheat skillet over low heat. Add clarified butter and heat with garlic salt. Set aside. Preheat commercial oven to 700°F or home oven to 525°F. Stretch dough to 14-inch round and place on lightly floured pizza peel. Top with Tomato Sauce, Mozzarella cheese, Ground Lamb, tomatoes, olives, and onion and bake 7-8 minutes. Remove from oven and top with dill, parsley, Dry Jack/Parmesan cheese, Tzatziki Sauce, and Feta cheese. Brush crust with garlic butter.

Per order/serving size: Makes 1 pizza



Recipe courtesy of Chef Ray Cullison, Charlie's Pizzeria, Kingman, Ariz.





Chris Decker For the Love of California



For the Love of California

INGREDIENTS

Sacla Italia Black Truffle Pesto:

3 ounces Sacla black truffle pesto2 ounces Corto Truly extra virgin olive oil

Black Sesame Frico:

6 ounces **Real California Dry Jack** or **Parmesan cheese**, grated Black sesame seeds, as needed

Aged White Shoyu Ponzu:

1 cup high-quality soy sauce
 Juice and peel of 2 blood oranges
 Juice and peel of 2 tangerines
 Juice and peel of 1 lemon
 1 4x8 sheet kombu, rinsed and cut
 1 garlic clove, sliced

Pizza and Garnishes:

312 grams prepared pizza dough
Corto Truly extra virgin olive oil
2 ounces Real California Scamorza cheese, shredded
1 ounce Real California fresh Mozzarella cheese, shredded
1 4-ounce ball Real California Burrata cheese
Radish sprouts, as needed
Sacla Italia Black Truffle Pesto, as needed
Black Sesame Frico, as needed
Aged White Shoyu Ponzu, as needed

DIRECTIONS

To prepare Sacla Italia Black Truffle Pesto, combine black truffle pesto and olive oil.

To prepare Black Sesame Frico, preheat oven to 550°F. Arrange Dry Jack/Parmesan cheese on a lined baking sheet and sprinkle with sesame seeds. Bake 2 minutes or until cheese is lightly browned with crisp set edges throughout. Remove from oven and cool. Use spatula to gently peel Frico from liner.

To prepare Aged White Shoyu Ponzu, combine soy sauce, blood orange juice and peel, tangerine juice and peel, lemon juice and peel, kombu, and garlic (can be made in advance to develop more flavor). When ready to assemble pizza, strain and transfer to atomizer.

To prepare Pizza and Garnishes, preheat oven to 550-600°F. Stretch dough to an 8- to 10-inch round and place on lightly floured pizza peel. Brush edge lightly with olive oil. Top with Scamorza and fresh Mozzarella cheeses and bake 6-8 minutes, rotating as needed for even browning. Remove pizza from oven to cooling rack 30-45 seconds. Transfer to cutting board and cut into 6 slices. Use spoon to break into and mix up Burrata cheese, then spoon Burrata over pizza. Spoon Sacla Italia Black Truffle Pesto on top. Break Black Sesame Frico into small pieces and scatter over pizza. Top with radish sprouts and a few pumps of Aged White Shoyu Ponzu.

Per order/serving size: Makes 1 pizza



Recipe courtesy of Chef Chris Decker, Metro Pizza, Las Vegas, Nev.





Jason Garland The Venice Beach



The Venice Beach

INGREDIENTS

Pizza Dough:

470 grams reverse osmosis-filtered water
16 grams sea salt
1 gram instant yeast
350 grams all-purpose or "00" flour, sifted
350 grams bread flour, sifted
25 grams whole wheat flour, sifted
5 grams California olive oil

Cilantro Basil Pesto:

1 12-ounce jar basil pesto1 bunch fresh cilantro

Pizza and Garnishes:

16 ounces **Real California whole milk Ricotta cheese** 1 1/2 pounds **Real California whole milk Mozzarella cheese**

2 California red bell peppers, fire roasted and sliced 12 ounces California shell-on pistachios, shelled, crumbled, and salted

DIRECTIONS

To prepare Pizza Dough, combine water and salt in bowl of stand mixer [paddle attachment], stirring to dissolve salt. Add yeast, then all-purpose, bread, and whole wheat flours and stir 30 seconds. Cover with damp towel and rest 20 minutes. Add olive oil and use mixer [dough hook] to knead 6 minutes. Rest 2-3 hours. Divide into 3, 400gram portions and shape into balls. Cover and rest 2-3 hours

To prepare Cilantro Basil Pesto, combine pesto and cilantro in a blender and blend to incorporate.

To prepare Pizza and Garnishes, preheat oven to 550°F. Stretch each dough ball into 14-inch round. Top with dollops of Ricotta cheese and Cilantro Basil Pesto. Top with Mozzarella cheese and peppers and bake until 80% done, 5-7 minutes. Add pistachios and bake 2 minutes. Rest pizzas briefly on a wire rack before cutting into 6 slices each.

Per order/serving size: Makes 3 pizzas



Recipe courtesy of Chef Jason Garland, Medina Golf & Country Club, Waverly, Minn.



CAL-MEX

Recipes celebrating the great flavors of both Mexico and California and featuring Hispanic-style cheeses from California











Learn more about the finalists at pizzacontest.realcaliforniamilk.com





Marcus Medina Cali Craft Chicken Enchilazza



Cali Craft Chicken Enchilazza

INGREDIENTS

Enchilazza Sauce:

1 28-ounce can red enchilada sauce1 10 1/2-ounce can condensed cream of mushroom with roasted garlic soup

Braised Chicken:

4 pounds bone-in chicken thighs, skin removed Salt and pepper, as needed Olive oil, as needed 2 cups Enchilazza Sauce 1 12-ounce can lager beer 12 ounces all-natural chicken broth, or more as needed

Red Cabbage:

1/4 head red cabbageExtra virgin olive oil, as needed1/4 cup lime juice

Cilantro Lime Crema:

1 cup Real California El Mexicano Crema Oaxaqueña

- 1/4 cup fresh cilantro
- 2 tablespoons mayonnaise
- 1 lime, zested and juiced
- 1 garlic clove
- 1/2 teaspoon coarse kosher salt, plus more to taste

Pizza and Garnishes:

- 369 grams prepared pizza dough
- 5 ounces **Real California Oaxaca cheese**, shredded
- 2 1/2 ounces **Real California yellow Cheddar cheese**, shredded
- 2 ounces Real California Cotija cheese, crumbled
- 1 bunch fresh cilantro, whole leaves
- 1 small lime, quartered

DIRECTIONS

To prepare Enchilazza Sauce, in a medium bowl, combine enchilada sauce and condensed soup and mix well.

To prepare Braised Chicken, season chicken generously with salt and pepper. Preheat Dutch oven add olive oil. Add chicken and lightly brown on both sides. Add Enchilazza Sauce, beer, and broth. Liquid should completely cover chicken. Add more broth if necessary to cover. Bring to a low simmer and braise until chicken is tender, 1-1 1/2 hours. Remove chicken from braising liquid and set aside to cool to room temperature. Shred chicken.

To prepare Red Cabbage, rub cabbage generously with olive oil. Over flame, lightly char outside of cabbage. Pat cabbage dry, slice, and soak in lime juice.

To prepare Cilantro Lime Crema, combine crema, cilantro, mayonnaise, lime zest and juice, garlic, and salt in a blender or food processor and blend until smooth. Transfer to squeeze bottle and refrigerate until ready to use.

To prepare Pizza and Garnishes, preheat oven to 525°F. Stretch dough to 12-14-inch round and place on lightly floured pizza peel. Top with 4-5 ounces remaining Enchilazza Sauce. Add Oaxaca and Cheddar cheeses and 6 oz. chicken. Bake 7-8 minutes. Remove from oven and top with red cabbage. Cut pizza into 6 slices. Garnish with Cotija cheese, cilantro leaves, and drizzle of Cilantro Lime Crema. Serve with lime quarters.

Per order/serving size: Makes 1 pizza

Recipe courtesy of Chef Marcus Medina, Hella Pie Pizza Company, Tracy, Calif. Cal-Mex Category Winner





Austin Buckland



La Fiesta

INGREDIENTS

Fire Roasted Salsa:

16 ounces grape tomatoes, halved
1 large white onion, sliced
6 garlic cloves, unpeeled
2 jalapeños, halved, divided
Oil, as needed
1/2 cup chopped fresh cilantro
2 tablespoons fresh lime juice
2 teaspoons salt
1/2 teaspoon ground cumin

Fajita Blend:

Oil, as needed 1 boneless, skinless chicken breast, cut into 1/2-inch strips Fajita seasoning, as needed 3 bell peppers, one each yellow, red, and green, cut into thin strips 1 large white onion, cut into thin strips Fresh lime juice, as needed

Pizza and Garnishes:

397 grams prepared pizza dough
10 ounces Fire Roasted Salsa
4 1/2 ounces Real California Oaxaca cheese, cut into
1/4-inch dice
12 ounces prepared Fajita Blend
1 ounce Real California Cotija cheese, crumbled
3 1/2 ounces Real California Queso Blanco cheese
Cilantro leaves, as needed

1.2 ounces tri-colored tortilla strips

DIRECTIONS

To prepare Fire Roasted Salsa, preheat oven to 525°F. Combine tomatoes, onion, garlic, and 1 jalapeño on oiled sheet pan and roast until lightly charred, 10-12 minutes. Set aside to cool, then peel garlic cloves. Combine tomato mixture, peeled garlic, cilantro, lime juice, salt, and remaining 1 jalapeño in food processor and process until smooth.

To prepare Fajita Blend, coat a skillet with oil. Cook chicken and light amount of fajita seasoning on medium heat. Set aside until cool enough to handle, then shred chicken. Cook peppers and onion on medium heat about 5 minutes. Remove from heat and add lime juice.

To prepare Pizza and Garnishes, preheat oven with pizza stone to 525°F. Stretch dough to fit a 12-inch pizza pan. Top with Fire Roasted Salsa, Oaxaca cheese, 8 oz. Fajita Vegetables, 4 oz. chicken, and Cotija cheese. Bake until golden brown, 5-8 minutes. Remove pizza from oven and slice. Top with Queso Blanco crumbled in a zig-zag pattern, cilantro, and tortilla strips.

Per order/serving size: Makes 1 pizza







Christopher Lascik El Puerco Verde



5 . A.

El Puerco Verde

INGREDIENTS

Salsa Verde:

3 California avocados, pitted, peeled, and quartered (save 2 pits)
1/2 cup water
1/2 yellow onion, roughly chopped
4-5 tomatillos, husked and quartered
1/2 bunch fresh cilantro, roughly chopped
3-4 serrano peppers, seeded and roughly chopped
Juice of 1 lime, plus more for paper towel
Salt and pepper, to taste

Oven Roasted Tomatoes:

1 28-ounce can San Marzano whole peeled tomatoes
1 red onion, thickly sliced
4-5 fresh rosemary sprigs
Olive oil, as needed
Salt and pepper, as needed

Pizza and Garnishes:

284 grams prepared pizza dough
4 ounces Salsa Verde
7-9 (1/2) pieces Oven Roasted Tomatoes
3 ounces smoked pork belly
2 ounces Real California Cotija cheese, crumbled
2 ounces Real California Mexican crema
Lime, as needed
Cilantro leaves, as needed

1 ounce **Real California Hispanic-Style Manchego** cheese, finely grated

DIRECTIONS

To prepare Salsa Verde, combine avocados, water, onion, tomatillos, cilantro, serrano peppers, and lime juice in a blender and blend until smooth. Add salt and pepper to taste. Transfer to a container, add avocado pits (to help avoid oxidation), and cover with a lime juice-soaked paper towel.

To prepare Oven Roasted Tomatoes, preheat oven to 250°F. Halve tomatoes and shake out excess juice and seeds. Arrange on a sheet pan cut side up and top with onion and rosemary. Drizzle with olive oil and season with just a little salt and pepper. Cook 2-3 hours, flipping tomatoes every half hour, until tomatoes are still a little juicy (don't let them dry out too much). Remove individual halves as they're done (they should be a rich red color).

To prepare Pizza and Garnishes, preheat a deck pizza oven* to 575°F. Toss and stretch pizza dough by hand to 10-inch round and place on lightly floured pizza peel. Top with Salsa Verde, Oven Roasted Tomatoes, pork belly, and Cotija cheese. Bake until crust is golden and crisp, about 7 minutes. Remove from oven, cut into 6 slices, and drizzle with crema. Top with a squeeze of lime, cilantro leaves, and Manchego cheese.

*Note: Chef recommends a dough created for deck oven but toppings will work with any type of oven.

Per order/serving size: Makes 1 pizza



Recipe courtesy of Chef Christopher Lascik, Well80 Brewhouse, Yelm, Wash.





Ryan Ososky Oaxacan in the Motorcity



Oaxacan in the Motorcity

INGREDIENTS

275 grams prepared pizza dough
2 ounces Real California Oaxaca cheese, torn into strings
2 ounces Real California Mozzarella cheese, shredded
2 ounces Real California Asadero cheese, shredded
2 ounces Real California Panela cheese, shredded
3 ounces Oaxaca-style pork chorizo
1 ounce pickled red onions
1 ounce pickled sliced jalapeño peppers
1 ounce sliced scallions
Fresh cilantro sprigs, as needed
1 ounce pickled jalapeño-infused agave
Maldon salt, as needed

DIRECTIONS

Press dough into 8x10-inch Detroit-style pizza pan and set aside at room temperature until risen by 2/3, 1-1/2 to 2 hours.

Preheat oven to 500°F. Top dough with Oaxaca cheese, leaving a border. Top with Mozzarella, Asadero, and Panela cheeses to edges of pan (to help make the "frico," a hallmark of Detroit-style pizza). Top with chorizo, pickled onions, and pickled jalapeño, again leaving a border, and bake 12-15 minutes, rotating as needed. Use a towel and scraper to release pizza onto wire rack. Cut into 4 squares and top with scallions, cilantro, agave, and salt.

Per order/serving size: Makes 1 pizza



Recipe courtesy of Chef Ryan Ososky, Dtown Pizzeria, Los Angeles, Calif.





PLANT-FORWARD

Recipes emphasizing the delicious flavor combinations of plants and Real California cheeses





THE PLANT-FORWARD FINALISTS





Learn more about the finalists at pizzacontest.realcaliforniamilk.com





Leah Scurto Spear-It of Spring



Spear-It of Spring

INGREDIENTS

- **Green Onion and Garlic Cream Sauce:** 1 cup **Real California heavy cream**
- 4 green onions, roughly chopped
- 1 tablespoon extra virgin olive oil
- 1 teaspoon garlic powder

Roasted Asparagus Spears:

10 asparagus spears2 tablespoons olive oil1/2 teaspoon Pimen d'Ville Espelette pepper1/2 teaspoon kosher salt

Pizza and Garnishes:

284 grams prepared pizza dough
4 ounces Real California Scamorza cheese, shredded
35 grams Green Onion and Garlic Cream Sauce
55 grams Roasted Asparagus Spears
6 fresh mint leaves, torn
20 grams baby arugula
20 grams Real California Vella Mezzo Secco cheese, grated
1 lemon wedge

DIRECTIONS

To prepare Green Onion and Garlic Cream Sauce, combine cream, onions, olive oil, and garlic powder in a blender or food processor and process until incorporated, 35 to 45 seconds (sauce is best made 12-24 hours in advance).

To prepare Roasted Asparagus Spears, preheat oven to 450°F. Combine asparagus, olive oil, pepper, and salt. Transfer to baking sheet and roast 3 minutes. Set aside to cool, then bias cut asparagus into 1-inch pieces.

To prepare Pizza and Garnishes, preheat oven to 550°F. Spread dough to 12-inch round and top with Scamorza cheese, Green Onion and Garlic Cream Sauce, and Roasted Asparagus. Bake until golden brown, 5-6 minutes. Remove to a cooling rack and top with mint, arugula, Mezzo Secco cheese, and a squeeze of lemon.

Per order/serving size: Makes 1 pizza







Max Cufre Honey, I'm Home!



Honey, I'm Home!

INGREDIENTS

1 bulb fennel, cut into 1/4-inch slices, plus fennel fronds as needed
Olive oil, as needed
Salt and pepper, as needed
300 grams prepared pizza dough
4 ounces Real California low-moisture Mozzarella cheese, shredded
2 ounces Real California fresh Mozzarella cheese, cut into chunks
1/2 white onion, cut into 1/4-inch slices and caramelized
Aji chili-infused honey, as needed
Lemon zest, as needed
Maldon salt, as needed

DIRECTIONS

Combine fennel bulb, olive oil, salt, and pepper and roast until tender and lightly charred.

Preheat oven to 750°F. Stretch dough to a 10-inch round and place on lightly floured pizza peel. Top with Mozzarella and fresh Mozzarella cheeses, roasted fennel, and onion and bake 2-3 minutes. Remove from oven and top with lemon zest, honey, fennel fronds, and Maldon salt.

Per order/serving size: Makes 1 pizza



Recipe courtesy of Chef Max Cufre, The Goat and Vine, Temecula, Calif.





Melina Felix Green N' Zesty



Green N' Zesty

INGREDIENTS

Zest of one lemon 1/4 cup Real California crème fraîche Dash of nutmeg Salt and pepper, to taste 5 asparagus spears About 2 tablespoons extra virgin olive oil, or more as needed 1 prepared pizza dough 1/2 cup Real California Monterey Jack cheese, shredded 1/4 cup diced red onion 1/4 cup Real California Point Reyes Toma cheese, cut into cheese curls with a peeler 2 tablespoons crushed pistachios, toasted Red pepper flakes, as needed (optional) Real California Dry Jack or Parmesan cheese, shaved, as needed (optional)

DIRECTIONS

Set lemon zest aside a few hours to dry out.

Combine crème fraîche with nutmeg, salt, and pepper (bring to room temperature before assembling pizza to help make it spreadable). Trim heads from asparagus spears, then halve heads lengthwise so they have a flat surface on the bottom and don't move when cooking. Use vegetable peeler to shave remaining spears into long, thin pieces. Toss asparagus with olive oil and salt and pepper to taste.

Preheat oven to 500°F. Stretch dough to 12-inch round and place on lightly floured pizza peel. Top with crème fraîche mixture, Monterey Jack cheese, and onion. Add shaved asparagus, arranging pieces in concentric circles (doesn't have to look perfect). Arrange asparagus heads in middle and Toma cheese between long asparagus pieces to get good distribution. Bake for 10-15 minutes. Top with half or all lemon zest, olive oil, pistachios, red pepper flakes, if using, and Dry Jack/Parmesan cheese, if using.

Per order/serving size: Makes 1 pizza



Recipe courtesy of Chef Melina Felix, The Pizza Bandit, Littleton, Colo.





Yoshiharu Sogi Sweet Blue



Sweet Blue

INGREDIENTS

Nuts Cream Cheese: 1 ounce pistachios 1/2 ounce almonds 3 tablespoons maple syrup 2 teaspoons cocoa powder 2 tablespoons sugar 3 ounces Real California cream cheese

Raisin Wine Jam:

1/2 cup raisins1/2 cup red wine

Pizza and Garnishes:

199 grams prepared pizza dough
1 1/2 ounces Real California blue cheese, crumbled
2 ounces fresh figs, halved
1 ounce dried figs, coarsely chopped
1 ounce kumquats, sliced
3 tablespoons maple syrup
2 ounces Real California Bellwether Farms Carmody

cheese, shaved

DIRECTIONS

To prepare Nuts Cream Cheese spread, preheat oven to 350°F. Toast almonds and pistachios for 5 minutes. Remove from the oven, transfer nuts to the food processor, and process until finely ground. Add maple syrup, cocoa powder, and sugar and process until pasty. Transfer to a small bowl and add cream cheese.

To prepare Raisin Wine Jam, combine raisins and wine in a saucepan on medium-low and cook, stirring occasionally, until juices are gone, about 20 minutes. Set aside to cool. Transfer to a blender or food processor and process to a smooth paste.

To prepare Pizza and Garnishes, preheat the oven to 500°F. Stretch dough to 10-inch round and top with nuts cream cheese, blue cheese, figs, and kumquats. Bake for 5 minutes. Remove from the oven and drizzle with Raisin Wine Jam and maple syrup. Top with Carmody cheese.

Per order/serving size: Makes 1 pizza



Recipe courtesy of Chef Yoshiharu Sogi, Yati Japanese Food Catering, Sonoma, Calif.







SPENCER GLENN

2021 Real California Pizza Contest Grand Prize Winner

GLENN CYBULSKI

Award-Winning Executive Chef and Certified Pizzaiolo

TONY GEMIGNANI

Pizzaiolo and 13 Time World Pizza Champion











66 One of the most exciting competitions in our industry. 99

TONY GEMIGNANI Real California Pizza Contest Judge







ABOUT THE CALIFORNIA MILK ADVISORY BOARD

When you need sustainably produced cheese, milk, and other dairy for foodservice – choose California

The California Milk Advisory Board (CMAB) supports foodservice operators and distributors that use Real California dairy products.

As the nation's leading producer of fluid milk, butter, ice cream and nonfat dry milk, California is truly America's dairy state. About one-third of the state's dairy production serves the U.S. foodservice sector.

California dairy's reputation for quality drives real sales, profits, and repeat business for foodservice operators. California dairy products help restaurants stand out and attract customers.

Dairy products that feature the Real California Milk seal are made with 100 percent milk from California's more than 1,100 family dairy farms using the most sustainable practices in the nation. The state's cheese production, second in the nation, is also at an all-time high – and growing steadily. The state's cheesemakers set the pace with creativity, making more than 250 varieties and styles of Real California Cheese.

As the nation's leading producer of Mozzarella, Hispanic-Style, and Monterey Jack cheeses, California cheesemakers service pizzerias in more than 40 states.

For more information on sourcing cheese from California, please contact the foodservice team at 209.883.6455 (MILK) or businessdevelopment@ cmab.net.









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- CALIFORNIA DAIRIES, INC.
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- DREAM BUTTERS
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- CACIQUE INC.
- COWGIRL CREAMERY
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- PACIFIC CHEESE COMPANY
- PEDROZO DAIRY AND CHEESE CO.
- PETALUMA CREAMERY/SPRING HILL JERSEY CHEESE
- POINT REYES FARMSTEAD CHEESE CO.
- RIZO LOPEZ FOODS, INC
- ROGUE CREAMERY
- RUMIANO CHEESE COMPANY
- SAPUTO DAIRY FOODS
- SIERRA CHEESE MANUFACTURING COMPANY, INC.
- SIERRA NEVADA CHEESE COMPANY, INC.
- VALLEY FORD CHEESE & CREAMERY
- VELLA CHEESE COMPANY
- VINTAGE CHEESE COMPANY
- WM COFIELD CHEESEMAKERS

CHILLED DESSERTS

- DOLCE USA DBA SWEETALY
- ST. BENOIT CREAMERY





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COTTAGE CHEESE

- COWGIRL CREAMERY
- CRYSTAL CREAMERY
- HOLLANDIA DAIRY, INC.
- PRODUCERS DAIRY
- ROCKVIEW DAIRY
- SAPUTO DAIRY FOODS
- SUPER STORE INDUSTRIES

CREAM

- ALTA DENA DAIRY
- CRYSTAL CREAMERY
- PRODUCERS DAIRY

CREAM CHEESE

- SAVENCIA CHEESE USA LLC
- SIERRA NEVADA CHEESE COMPANY, INC..

CREMA

- CACIQUE, INC.
- KAROUN DAIRIES, INC.
- LOS ALTOS FOOD PRODUCTS, LLC
- MARQUEZ BROTHERS INTERNATIONAL, INC.
- RIZO LOPEZ FOODS, INC.
- SAPUTO DAIRY FOODS
- SCOTT BROTHERS DAIRY, INC.
- SIERRA NEVADA CHEESE COMPANY, INC.

CRÈME FRAÎCHE

- BELLWETHER FARMS, LLC
- COWGIRL CREAMERY

- KENDALL FARMS
- SIERRA NEVADA CHEESE COMPANY, INC.

DRINKABLE YOGURT

- CACIQUE, INC.
- KAROUN DAIRIES, INC.
- MARQUEZ BROTHERS INTERNATIONAL, INC.
- RIZO LOPEZ FOODS, INC.

GELATO

- CAFFE CLASSICO FOODS, LLC
- FLORENTINO ICE CREAM
- GELATERIA NAIA
- THE LATEST SCOOP (CABLE CAR DELIGHTS INC)
- LEO LEO GELATO
- VILLA DOLCE

FROZEN YOGURT

- SCOTT BROTHERS DAIRY, INC.
- SWEET CHILLS (MISS KAREN'S)

ICE CREAM

- ALTA DENA DAIRY
- CRYSTAL CREAMERY
- FLORENTINO ICE CREAM
- FOSSELMAN'S ICE CREAM CO.
- LA MICHOACANA
- LOARD'S ICE CREAM
- PRODUCERS DAIRY
- RAMAR FOODS INTERNATIONAL
- SAPUTO DAIRY FOODS







ICE CREAM, CONT.

- SUPER STORE INDUSTRIES
- THRIFTY/RITE-AID

ICE CREAM NOVELTY

- CONEY ISLAND CREAMERY
- HELADOS LA TAPATIA
- LA MICHOACANA
- TROPICALE FOODS

MILK | INCLUDING ESL (Extended shelf life) as noted

- ALTA DENA DAIRY
- CRYSTAL CREAMERY
- DRIFTWOOD DAIRY, INC.
- FARMDALE CREAMERY
- HOLLANDIA DAIRY, INC.
- HP HOOD LLC (ESL)
- LUCERNE FOODS (INCLUDING ESL)
- PRODUCERS DAIRY
- ROCKVIEW DAIRY (INCLUDING ESL)
- SAPUTO DAIRY FOODS (ESL)

SOFT SERVE

- SCOTT BROTHERS DAIRY, INC.
- SWEET CHILLS (MISS KAREN'S)

SOUR CREAM

- ALTA DENA DAIRY
- CRYSTAL CREAMERY
- FARMDALE CREAMERY
- HOLLANDIA DAIRY, INC.
- PETALUMA CREAMERY
- PRODUCERS DAIRY
- SCOTT BROTHERS DAIRY, INC.
- SUPER STORE INDUSTRIES

SWEETENED CONDENSED MILK

• SANTINI FOODS, INC.

WHIPPING CREAM (ESL)

• SAPUTO DAIRY FOODS (CARTON AND AEROSOL)

YOGURT

- BELLWETHER FARMS, LLC
- CRYSTAL CREAMERY
- KAROUN DAIRIES, INC.
- PRODUCERS DAIRY
- SIERRA NEVADA CHEESE COMPANY, INC.
- ST. BENOIT CREAMERY
- SUPER STORE INDUSTRIES







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