




APRIL 16 & 17, 2011




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# Suscipit ipsum nec set ligula



## Bucks Eye Specialists



Dr. Kamat is a longtime native to Bucks County for over 30 years

Dedicated to delivering the very best medical care and proud to be recognized as a center of excellence in Bucks County.

Dr. Kamat worked at Albert Einstein Medical Center in Philadelphia for nearly seven years, gaining invaluable experience in complicated cataract, oculoplastic trauma, and anterior segment surgery. He served as one of the ophthalmologists for Moss Rehabilitation Hospital.

Dr. Kamat has spoken on different subjects on the local and national level. He has chaired and co-chaired a number of national meetings for the American Osteopathic College of Ophthalmology.

Dr. Kamat is board certified and a fellow of the American Osteopathic College of Ophthalmology. He is a clinical instructor at the prestigious Wills Eye Institute in Philadelphia and is also the ophthalmologist for the Cancer Treatment Centers of America's Northeast Regional Center in Philadelphia. He is also on staff at St. Mary's Medical Center and Campus Eye Group in Hamilton, NJ.

Bucks Eye Specialists


301 Oxford Valley Rd,

Ste 801A

Yardley, PA 19067

Phone: 215.493.7330

Our  
web  
Site



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# Piccolo Trattoria



**Chef: Rico Abbruzzi**

## **Pizza with Fresh Tomatoes and Basil**

Serves:

4 to 8 servings

### **Ingredients**

1 tablespoon yellow cornmeal  
2 (8-ounce) pieces of homemade or purchased pizza dough, recipe follows  
6 teaspoons extra-virgin olive oil  
1 1/3 cups, grated pasteurized mozzarella  
2 Roma tomatoes, cut crosswise into 1/4-inch-thick slices  
1/4 cup grated Parmesan  
1 large garlic clove, minced, optional  
6 fresh basil leaves, plus extra for garnish  
1/2 teaspoon salt

### **Directions**

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Mix the warm water and yeast in a small bowl to blend. Let stand until the yeast dissolves, about 5 minutes. Mix the flour and salt in a food processor to blend. Blend in the oil. With the machine running, add the yeast mixture and blend just until the dough forms. Turn the dough out onto lightly floured surface and knead until smooth, about 1 minute. Transfer the dough to a large oiled bowl and turn the dough to coat with the oil. Cover the bowl with plastic wrap and set aside in a warm draft-free area until the dough doubles in volume, about 1 hour. Punch the down dough and divide into 2 equal balls. (The dough can be used immediately or stored airtight in the refrigerator for 1 day.)

Position 1 oven rack in the center and the second rack on the bottom of the oven and preheat to 450 degrees F. Sprinkle the cornmeal over 2 rimless baking sheets. Roll out each piece of pizza dough into a 10 to 11-inch-diameter round. Transfer 1 dough to each prepared baking sheet.