

Prosciutto Arugula Pizza

Makes 1-12" Pizza:

Ingredients

Pizza Sauce:

1 to 2 tablespoons olive oil
2 peeled, smashed garlic cloves
14 ounce can of whole tomatoes
1/2 cup tomato puree (preferably jarred puree)
a pinch of sugar
1/2 teaspoon each dried oregano and dried thyme
kosher salt and freshly ground black pepper

1/2 Homemade Pizza Dough recipe
cornmeal for dusting
1/2 pound fresh mozzarella, torn into pieces
1 to 2 tablespoons basil leaves, torn
shavings of Parmesan cheese
1/4 pound Prosciutto (preferably imported), thinly sliced
1 to 2 cups baby arugula leaves

Preparation

Preheat oven to 500 degrees for an hour.

Make pizza sauce: heat a small sauté pan over medium heat and add olive oil. Add peeled, smashed garlic cloves and cook for 1 minute, until slightly golden. Puree a can of whole tomatoes briefly in a blender and add it, along with 1/2 cup tomato puree to pan. Mix in sugar, dried oregano and dried thyme, kosher salt and freshly ground black pepper to taste. Let sauce simmer for 30 minutes.

Sprinkle a generous amount of cornmeal on a wooden peel so your pie won't stick. Place rolled out dough on the peel and top with sauce, torn slices of mozzarella and torn basil leaves. Slide pie onto the stone in oven and bake for 10 to 15 minutes, until edges brown and cheese is bubbling. Remove pie with peel and layer on large shavings of Parmesan, Prosciutto slices, and baby arugula. Spin that pizza wheel and serve it hot.

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Robiola Truffle Pizza

Makes 1-12" Pizza:

Ingredients

1 large sliced shallot
1 tablespoon of olive oil
1/2 pound of sliced mushrooms, preferably shiitake
kosher salt
1/2 Homemade Pizza Dough recipe
cornmeal for dusting
1/2 pound Italian Robiola cheese
truffle oil
fleur de sel, sea salt

Preparation

Sauté large sliced shallot in olive oil that's been heated in a skillet over medium-low heat. When shallot is translucent, sliced mushrooms, preferably shiitake mushrooms. Add a pinch of kosher salt and let mushrooms cook without disturbing, about 10 minutes. They will be nicely golden brown.

Place rolled out dough on a cornmeal dusted peel.
Pierce dough in several places with a fork to prevent it from bubbling up.
Place in hot oven to bake for 5 minutes, until just slightly golden.
Remove crust from oven and spread with Robiola cheese.
Scatter mushroom slices and shallots on top and place back in oven for another 5 minutes or so.
Sprinkle with white truffle oil and a bit of fleur de sel.
Slice in wedges and serve.

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