

# Egg and Pancetta Pizza

Adapted from *smitten kitchen*

*Makes Two Pizzas/Serves 4:*

## Ingredients

Pizza Dough:

1/2 teaspoon active dry yeast  
3/4 cup warm water  
2 cups plus 2 tablespoons bread flour, plus more for dusting  
1 teaspoon kosher salt  
olive oil for coating

Pizza Sauce:

2 tablespoons olive oil  
1-28 ounce can whole plum tomatoes, pureed in a blender  
1 smashed garlic clove  
1/2 teaspoon crushed dried oregano  
1/2 teaspoon crushed dried thyme  
pinch of sugar  
kosher salt

Toppings:

1/3 pound pancetta  
3/4 fresh mozzarella, thinly sliced  
1/4 cup pecorino romano  
4 extra large eggs, room temperature

cornmeal for dusting

## Preparation

Plan ahead--this dough is best when started the day before.

In bowl of the mixer fitted with a dough hook, add the yeast and stir in the warm water.

Let stand for 5 minutes (it won't be bubbly).

Add the flour and kosher salt to the bowl and mix it on low for 1 minute, then turn up to medium.

After 2 minutes, increase to high for 2 more minutes, until dough pulls away from the bowl.

Dough should form a smooth ball--be careful not to overbeat.

Cut the dough in half and place each half in a small, lightly oiled bowl, turning to coat in the oil.  
Leave in a warm spot for 30 minutes; cover the bowls and refrigerate overnight.  
About 2 hours before baking, place the 2 bowls of dough in a warm spot.  
They will relax, come to room temperature and puff up slightly.  
An hour before baking, place a pizza stone on the bottom rack of your oven and preheat to 500 degrees.

Make the pizza sauce: in a large sauté pan over medium-low heat, warm olive oil.  
Purée the canned tomatoes for 30 seconds in a blender and pour in the hot pan.  
Add the smashed garlic clove, crushed dried thyme, crushed dried oregano and a pinch of sugar.  
Bring to a simmer and cook for 30 minutes.  
Taste and add kosher salt, if needed. Set aside.

Cut two 1/2 inch thick slices of pancetta crosswise into 1/4 inch lardons.  
Add the lardons to a preheated skillet or cast iron pan over medium heat.  
Stir occasionally, turning down the heat to medium-low as the lardons begin to brown.  
Use a slotted spoon to remove them from the pan and let them drain on paper towel.

Gently roll out a pizza dough to a 12 inch round on a lightly floured surface.  
Drape it over your fists to lightly stretch it out before placing on a cornmeal dusted pizza peel.

Top the pizza with half the sauce, mozzarella, half the pancetta and half the pecorino romano cheese.  
Gently slide pizza onto hot pizza stone in oven and bake for 7 to 8 minutes, until it begins to brown.  
While the first pizza is cooking, set up the second one. Add more cornmeal to the pizza peel, if needed.

Crack two eggs into a small bowl and check for any shells.  
Pull the bottom rack of the oven out slightly and add the eggs, one at a time, to the center of the pizza;  
gently push the rack back in and continue to cook for 6 minutes.

When the eggs are just cooked through, use a large spatula to remove the pizza to a cutting board.  
Let stand for a couple of minutes, while you add the second pizza to the oven.  
Cut into the finished pie with a pizza wheel and dig in, but be careful--it'll be molten hot!