

# Caramelized Onion, Bacon & Mushroom Pizza

## Ingredients

Pizza Dough (*makes three 12" pizza crusts*):

Adapted from *Jim Lahey/bon appétit*

3 3/4 cups all-purpose flour

1/4 teaspoon active yeast

2 teaspoons fine sea salt

1 1/2 cups water

Pizza Toppings (*for two 12" pizzas*):

1 tablespoon olive oil

3 to 4 large Vidalia Onions, thinly sliced

kosher salt

2 teaspoons olive oil, plus more if needed

2 teaspoons unsalted butter

10 ounces assorted mushrooms: portabella, trumpet, oyster

kosher salt and freshly ground black pepper

2 teaspoons olive oil

8 ounces thick cut bacon, cut into 1/2 inch lardons

8 ounces goat cheese, crumbled

Herb Oil:

1/4 cup basil leaves

2 tablespoons parsley leaves

2 teaspoons oregano leaves

1/2 cup best quality extra virgin olive oil

kosher salt

## Preparation

In a medium bowl, mix together flour, yeast and sea salt.

Using a wooden spoon, mix in water, then use your hands to roughly form the dough into a large ball.

Transfer to a large, clean bowl and cover with plastic wrap.

Place in a warm spot and let the dough rise for 18 hours or more.

When dough is ready, it will have more than doubled and should be bubbly on top.  
Dust lightly with flour and place on a lightly floured surface; flatten it into a rectangle.  
Divide dough into three equal pieces and fold the four corners of each portion into the center.  
Turn each piece over and use your hands to round into a ball.  
Dust the balls lightly with flour and place on a floured baking sheet.  
Cover with a damp dish cloth and let rest for one hour.  
Place a pizza stone on the bottom rack of the oven and preheat to 500 degrees.  
In a large sauté pan, heat olive oil over a medium high flame.  
Add sliced onions and cook until translucent, about 5 minutes.  
Add a large pinch of kosher salt and continue to cook, stirring often, for another 30 minutes.  
The onions will reduce down and become golden; be careful not to burn.  
Use a damp paper towel to wipe away dirt, stem portabellas and trim other mushrooms.  
Cut into thick slices or large pieces for the pie.  
In a large skillet over medium heat, melt butter and olive oil.  
Sauté the sliced portabellas for 3 to 5 minutes, stirring often until slightly golden.  
If needed, add a drop more olive oil, then the rest of the mushrooms.  
Cook for 8 to 10 minutes, stirring occasionally, until golden; season with kosher salt and black pepper.  
In a skillet (preferably cast iron), heat olive oil over a medium flame.  
Add bacon bits and sauté, stirring often, until the fat is rendered and bits are crispy, about 8 minutes.  
Use a slotted spoon to transfer to a towel lined plate to drain.  
To make herb oil, combine basil, parsley and oregano in a mini food processor or blender and pulse.  
Slowly pour in your best quality olive oil and blend until fully incorporated; add kosher salt to taste.  
Set aside to allow flavors to meld before using.  
Lightly sprinkle cornmeal on a wooden peel.  
To shape a ball of dough, begin by flattening it into a round.  
Grab by the edge and let the weight of the dough pull it down while you turn it like a steering wheel.  
Use knuckles to stretch dough out from underneath; place on floured surface and pull into a 12" round.  
Place on the wooden peel.  
Top with half the onions and crumble half the goat cheese all over.  
Scatter half the sautéed mushrooms and bacon bits all around.  
Gently slide dough from the peel onto stone in oven, starting at the back and working towards the front.  
Bake for 10 to 15 minutes, until the crust is golden brown.  
While the first pizza bakes, form the second pizza dough and top.  
Carefully lift the pizza out of the oven and slide the second one onto the stone to bake.  
Drizzle the finished pie with herb oil and serve piping hot.