

prosciutto, sundried tomato & goat cheese pizza

BEAUTY, LOVE & GRUB

SERVES 4-6

I'm dedicating this pizza to my dear friend, Ellen, who I think I've served pizza to at least 50% of the time she's visited. This is a spin on a traditional margarita pizza. It's incredibly simple to make, yet oh so delicious. When I'm eating prosciutto alone, I like San Daniele, so I tend to use it on my pizza, as well. But any prosciutto you like will do. You can often purchase sundried tomatoes already julienned. If they're in oil, make sure you rinse and drain them first. And I'm giving you permission to use a ready-made sauce because I do. My one rule about using store-bought ingredients is that I need to recognize everything in the ingredient listing, and there are tons of tomato sauces that meet this criterion. The great thing about pizza is that you can add as much or as little of an ingredient as you want, making it a low-stress meal option.

6 slices	thinly sliced prosciutto, roughly chopped
½ cup	sundried tomatoes, rinsed and drained, julienned
12 medium	fresh basil leaves, julienned (about ½ cup unpacked)
4 – 6 oz	goat cheese, room temperature
1 ball	pizza dough, room temperature
1 teaspoon	olive oil
1 cup	tomato basil pasta sauce (store-bought or your own)
1/8 teaspoon	kosher salt
5-6 medium	fresh basil leaves, julienned, for garnish
	all-purpose flour for rolling out dough

Preheat pizza stone in oven at 500 degrees for at least 30 minutes.

Topping Prep: Roughly chop the prosciutto into 1-2 inch pieces. Rinse, drain, and pat dry the sundried tomatoes if in oil. Julienne them if not already cut. To julienne the basil leaves, stack them on top of one another flat. Roll them into a cylinder lengthwise and then slice the cylinder about every ¼ inch.

Prepare pizza dough. Lightly flour a wooden cutting board or smooth surface and rolling pin. Roll out pizza dough into a large circle about 12 inches in diameter to form the crust. Lightly flour wooden pizza spatula and move crust onto it. Using your fingers, pinch a narrow rim around the perimeter of the crust. Using a pastry brush, spread 1 teaspoon olive oil over the crust, followed by salt, avoiding the rimmed edge. Spread sauce over crust, avoiding the rimmed edge. Place prosciutto on top of sauce, followed by sundried tomatoes, and then fresh basil. Pinch off small pieces of goat cheese to sprinkle over pizza. Slide pizza onto pizza stone in oven and bake for 8 minutes. Remove from oven using wooden spatula and allow to cool on cutting board for 5-10 minutes. Sprinkle the rest of the fresh basil over entire pizza if desired.

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bobby flay's pizza dough

(slightly modified)

For pizza dough and pie crust, I never try to create my own. It's just not worth it if someone else has created something you like. I use Bobby Flay's pizza dough because it's quick and easy, but feel free to use another recipe if you have one you like.

3 ½ - 4 cups	flour (use bread flour for a crispier crust, all-purpose will yield a chewier crust)
2 teaspoons	granulated sugar
1 packet	active dry yeast (about 2 teaspoons)
2 teaspoons	kosher salt
1 ½ cups	hot tap water
2 tablespoons	olive oil
2 teaspoons	olive oil

Combine the flour, sugar, yeast, and kosher salt in the bowl of a stand mixer (preferably with a dough hook, but if not, with a paddle attachment) and combine. While the mixer is running, add the water and 2 tablespoons of olive oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.

Grease a large bowl with the remaining 2 teaspoons olive oil, add the dough, cover the bowl with plastic wrap, and put it in a warm area to let it double in size, about 1 hour. Turn the dough out onto a lightly floured surface and divide it into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes.

You may freeze one ball of dough, covered in plastic wrap, if not using immediately.