

WHITE PIZZA

-makes 2 15" pizzas-

Ingredients:

- 1 ½ c. water
- 3 T. olive oil
- 1 T. sugar
- 1 tsp. salt
- 3 c. bread flour
- 1 c. whole wheat flour
- 1 T. yeast

- ¼ c. extra virgin olive oil
- 1 c. cottage cheese
- 2 cloves garlic, minced
- 1 c. shredded Asiago
- 1 c. shredded Gruyère
- 1 c. shredded Fontina
- 1 c. shredded Mozzarella
- ½ c. finely shredded Parmesan
- ½ tsp. Italian seasoning



Directions:

- 1) Use a dough hook on your stand mixer to bring together the water, 3 T. olive oil, sugar, salt, flours, and yeast. Finish kneading the dough by hand. Let rise for 1 hour.
- 2) Preheat your oven to 425 degrees.
- 3) Divide the dough into 2 rounds. Roll them into 15" disks and transfer each to a pizza stone.
- 4) Evenly distribute 2 T. of olive oil over each pizza. Spread ½ c. cottage cheese over each, followed by 1 clove of minced garlic. Sprinkle each pizza with ½ c. each of Asiago, Gruyère, Fontina, and Mozzarella, and ¼ c. of Parmesan. Finish each pizza with ¼ tsp. of Italian seasoning.
- 5) Bake for around 15 minutes, or until cheese turns golden brown. Remove from the oven and let cool for 10 minutes before slicing.

Allegro wine pairing: Sauvignon Blanc