

Barbecued Pizza with Tomatoes, Basil, Leeks, Pancetta & Mozzarella

From a cooking class with Susan Vollmer, 2017



PIZZA DOUGH:

- 2 envelopes active dry yeast
- 1 cup warm water
- 3 cups all purpose flour
- 1 1/2 teaspoons salt
- 2 tablespoons olive oil

TOPPING:

- 1/2 pound Roma tomatoes
- 3 tablespoons olive oil
- 3 leeks, rinsed well, thinly sliced, drained well
- Salt and pepper to taste
- 1/2 pound pancetta, diced (could substitute bacon)
- 1 1/2 cups mozzarella cheese, shredded
- 1/4 cup olive oil
- 1/4 cup fresh basil, sliced

Per Serving (excluding unknown items): 629 Calories; 34g Fat (47.9% calories from fat); 24g Protein; 58g Carbohydrate; 4g Dietary Fiber; 56mg Cholesterol; 1695mg Sodium. Exchanges: 3 Grain(Starch); 14 1/2 Lean Meat; 1 1/2 Vegetable; 5 Fat.

Carolyn T's Blog: tastingspoons.com

Servings: 6

1. Slice tomatoes and place in a colander to drain for 30 minutes.
2. Heat oil in a medium skillet and saute the leeks, stirring occasionally, for about 15-20 minutes, until wilted. Season with salt and pepper. Remove and set aside.
3. In same skillet cook the pancetta until it's crisp and slightly brown. Drain on paper towels.
4. DOUGH: In a small bowl sprinkle yeast over the warm water. Let stand for about 10 minutes until it looks creamy and foamy on top. Stir to dissolve all the yeast.
5. In a food processor, combine the flour and salt and pulse briefly. With motor running add olive oil and gradually pour in the yeast mixture. Process for about one minute to knead the dough. Transfer dough to an oiled bowl, cover with a damp towel and let rise in a warm place until doubled in volume, about an hour.
6. Punch down the dough and knead briefly on a floured surface. Return dough to the bowl, cover again and allow to rise until doubled in volume, about 30-45 minutes.
7. Divide dough in half. (If possible, allow dough to sit on your board for about 10 minutes to rest - it will make it easier to roll out. Pat or roll each piece into a 9" round shape on a floured board. Brush the tops of both pizzas with olive oil. Place rounds on a pizza peel and transfer to a medium-high heated barbecue grill. Place pizza over direct heat (BUT, watch it like a hawk!) and cook until the dough begins to puff in places and the bottom is showing brown on the edges. Don't overdo it!! Remove pizza from the grill and close lid on the grill to retain heat. Back in the kitchen, gently press down on the puffed-up parts of the dough, then turn grilled dough over (so the uncooked side is on top). Brush top with more olive oil. Divide the leeks between the two crusts, sprinkle each with about 3/4 cup of shredded Mozzarella. Divide and arrange the pancetta on both, then overlap tomato slices. Sprinkle top with basil.
8. Place pizzas back on the grill and cook for just a few minutes - only until the cheese is melted. Watch very carefully so they don't burn. Remove from the grill, cut into wedges and serve immediately.