

Truffle Pizza

The Comfortable Kitchen, by Alex Snodgrass



Servings: 6

1. Preheat oven to 425°F.
2. Press and stretch dough in a circular motion into about an 8-inch round, then lay out on a flat surface dusted with flour. Use a rolling pin to roll it out to a 14-inch round. Lightly dust a sheet pan or pizza peel with flour and lay the stretched pizza dough on top. Brush the pizza dough evenly all over with the EVOO.
3. In a medium bowl combine mascarpone, ricotta and truffle oil. Mix well. Spread the cheese mixture on the pizza dough, leaving an inch or so of dough as a border. Sprinkle with the pepper flakes and mozzarella.
4. Bake until the crust is golden brown and the cheese is hot, bubbling, and slightly browned on the top, 8-12 minutes.
5. Remove from the oven and top with arugula and prosciutto. Slice and serve.

- 14 ounces pizza dough
- 2 tablespoons all-purpose flour, or more if needed
- 2 tablespoons EVOO
- 1/2 cup mascarpone cheese
- 1/2 cup ricotta cheese
- 1 tablespoon truffle oil
- 1/2 teaspoon red pepper flakes
- 1 cup mozzarella cheese, shredded
- 1 cup arugula, use baby arugula if possible
- 2 ounces prosciutto, thinly sliced

Yield: 1 pizza

Per Serving (excluding unknown items): 199 Calories; 15g Fat (69.4% calories from fat); 11g Protein; 5g Carbohydrate; trace Dietary Fiber; 41mg Cholesterol; 215mg Sodium; trace Total Sugars; trace Vitamin D; 247mg Calcium; trace Iron; 92mg Potassium; 176mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com