



Goat Cheese Pizza with Sausage, Fingerling Potatoes, & Asparagus

Thin Crust Dough

Ingredients:

(Makes 2 medium-sized crusts)

2 cups	All-purpose Flour
1 tbsp	Active Dry Yeast (2 packets)
$\frac{3}{4}$ cup	Warm Water, 100-115°
1 $\frac{1}{4}$ tsp	Salt
2 tbsp	Olive Oil
1 tbsp	Sugar

Directions

1. In a large bowl, add the yeast in the water with a pinch of the sugar. Let sit for 5 minutes then mix to dissolve. Mix the salt, oil, and remaining sugar
2. Add the flour. Mix with a wooden spoon then knead (or knead in the mixer with the dough hook attachment) until smooth and elastic.
3. Place into an oiled bowl, lightly oil the dough surface with olive oil, and cover with plastic wrap. Let rise to almost twice the size (about 45 minutes).
4. Optional: Refrigerate for 2-12 hours. Bring the dough to room temperate before use.

Pizza

Ingredients:

(Feeds 2 hungry people)

4 individual Fingerling Potatoes

Cornmeal for sprinkling

3 tbsp Olive Oil

6 oz Whole-milk Mozzarella, sliced

4 oz Soft Goat Cheese

10 Small Asparagus, halved lengthwise, cut into 2-inch pieces

4 oz Italian Sausage, with no casing

Directions

1. Preheat oven to 450°F.
2. Place potatoes in a small saucepan and cover with water by 1 inch. Sprinkle with salt. Bring to boil and cook until potatoes are tender, about 10 minutes. Drain, cool, and cut into thin slices.
3. In a frying pan, heat ½ tsp olive oil on medium high heat. Cook the Italian sausage until slightly brown. Set aside.
4. Sprinkle a single-rimmed cookie sheet with cornmeal. Roll and stretch pizza dough to fill sheet. Brush 1 tbsp olive oil over dough.
5. Place the sliced mozzarella evenly on the dough, leaving a half-inch plain border.
6. Add potato slices and crumbled goat cheese.
7. Toss asparagus and remaining olive oil in medium boil. Scatter asparagus over pizza.
8. Sprinkle salt and freshly ground pepper to taste.
9. Bake pizza until crust is browned and mozzarella is melting, about 15 minutes.
10. Transfer to cutting board to cut into pieces. Enjoy!

Dough recipe adapted from Kitchen On Fire, 1509 Shattuck Ave #A, Berkeley, CA 94709

Pizza recipe adapted from “Asparagus, Fingerling Potato, and Goat Cheese Pizza”, *Bon Appétit*, May 2009