



Greenmarket Recipe Series

Leo's Wintry White Pizza

By Leo Ballerini of Amorina and GrowNYC Grains

Servings: 4 personal pizzas

Ingredients:

Dough:

*500g Small Valley Milling white bread flour
*500g Magog sifted 75% extraction
580g water
350g sourdough starter OR 15g fresh yeast
(soaked in a little warm water)
40g EVOO
20g salt

Toppings:

*1 med- lg maitake mushroom, sliced
*2 hot Italian pork sausages, casings removed
*1 onion, sliced
*1 head garlic, whole peeled cloves
Micro dandelion greens or other bitter micro greens to top
Olive oil for drizzling to taste
Salt to taste
Polenta and flour for dusting

****Ingredients available seasonally at your neighborhood greenmarket***

Instructions:

Dough:

1. In a stand mixer, mix together the flours and the water, pouring the water in a little at a time. Once all of the water has been added, mix until the water has just been incorporated forming a very rough dough. Stop the mixer and let sit for 30 minutes.
2. While the dough is resting, measure your sourdough starter (or yeast), olive oil, and salt into separate containers and set them aside. If using yeast, mix it with warm water to begin the activation process.
3. After 30 minutes rest, begin mixing the dough again adding the yeast and olive oil. Let mix until the dough begins to come together and then add the salt. The dough will breakdown and

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

As a non-profit, donations from supporters like you are vital to our continued success. To make a fully tax-deductible contribution, please call 212.788.7900 or make a donation online.



Greenmarket Recipe Series

~~then reform into a nice form so don't be alarmed! Once the dough has mixed for 10 minutes,~~
set aside and let rest for 2 hours covered in a cool place.

4. After the dough has rested, measure out balls of dough roughly 300 grams each and form into balls and set on a tray dusted with polenta or flour. Cover and let sit for 5 hours or over night in the refrigerator.

Pizza:

1. As you are getting ready to bake the pizzas, preheat the oven as hot as you can (usually 550 for home ovens) and take the doughs out of the fridge to begin coming to room temperature.
2. Now it's time to prepare the toppings. On the stove, set a pan to medium heat. Once hot, add olive oil, onions, and garlic cloves. Cook until just tender and then add the slices of maitake mushroom. After a minute or so add a dash of water, olive oil, and salt to taste and let cook until there is a little bite at the center of the maitake.
3. Stretch the doughs to roughly 12 inches. On a surface dusted with flour and polenta, begin patting the dough in to create a crust around the edge and flattening the middle where the toppings will go. Keeping one hand on the middle of the dough, use your other hand to pull and turn the dough 90 degrees, stretching out to size. If you feel more comfortable lifting the dough and stretching in the air, that is fine too! Do your best to avoid working the perimeter of the dough as that will become your crust and will "jump," or rise, in the oven.
4. Place the stretched dough onto a pan or dish- this is where you'll dress the pizza. Be careful not to overload the pizza with ingredients, as it will retain too much moisture and not crust well on the bottom. Either slide the pizza gently onto your pizza stone or bake directly on a tray or pan. Bake for roughly 20 minutes.
5. After the pizza is done baking, add the micro greens, drizzle with olive oil and salt, and enjoy!

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

As a non-profit, donations from supporters like you are vital to our continued success. To make a fully tax-deductible contribution, please call 212.788.7900 or make a donation online.