

# Pizzas

## Lemon Pizza with Crème Fraiche and Caviar



3h

4

2

### Dough:

3/4 cup warm water

2 tsp. active dry yeast

2 cups all-purpose flour

4 tsp. [WD Lemon Grapeseed Oil](#)

1/2 tsp. salt

### Topping:

2-3 lemons

Freshly ground black pepper to taste

[WD Grapeseed Oil](#)

1/2 cup commercial crème fraiche, or 1/2 cup sour cream combined with 1/2 cup heavy cream, covered, and set for 1 hour

6 oz. salmon roe caviar

In a large bowl, combine 1/4 cup warm water, yeast, and 1/4 cup flour. Cover and let sit for 30 minutes. Add the remaining warm water, 3 tbs. **WD Lemon Oil**, salt, and flour, and mix well with a wooden spoon. Turn the dough onto a lightly floured board and knead for about 15 minutes until the dough is elastic and forms into a ball. Place dough in a clean bowl rubbed with 1 tsp. **WD Lemon Oil** and oil the surface of the dough. Cover the bowl with a clean towel and let it rise in a warm place for 1 1/2 hours. Punch the dough down and let it rise for another 40 minutes. Preheat the oven to 260°C (500°F). On heavily floured board, roll out the dough to roughly 12 inches in diameter and about 1/4 inch thick.

Slice lemons into very thin slices and remove the pits. Starting one inch from the diameter, cover the pizza surface with the lemon slices. Do not overlap. Pepper the lemons and drizzle a little pure **WD Grapeseed Oil** on top. Place pizza on preheated pizza stone or a lightly oiled baking sheet and bake in the middle of the oven for 12-15 minutes. After 7 minutes, cover the pizza with a sheet of aluminum foil so the lemons do not char. Continue baking until the pizza is browned and the bottom is crisp. Remove from the oven and place the pizza on a round platter. Let cool for 5 minutes. With a spatula, spread the crème fraiche over the surface, and sprinkle caviar on top. Serve immediately.

## Artichoke and Tomato Pizza with Cornmeal Crust



45

4-6

2

### Dough:

3/4 cup whole wheat flour

1/2 cup all-purpose flour

1/2 cup cornmeal

1 tsp. baking powder

1/2 tsp. baking soda

1/2 tsp. salt

3 drops [WD Basil Spice Elixir](#)

3/4 cup Plain Yogurt

2 tbsp. [WD Roasted Garlic Oil](#)

### Topping:

3 tomatoes, halved and seeded

1 jar (6 oz./170 ml.) marinated artichokes, drained and halved

1/3 cup black olives, halved and pitted

2 green onions

1 cup shredded mozzarella cheese

1 cup shredded provolone cheese

1/4 cup finely shredded fresh basil

Stir together whole wheat and all-purpose flours, cornmeal, baking powder, baking soda, salt and basil in a large bowl. Combine yogurt with **WD Oil** and pour over the flour mixture. Stir with fork. On a floured surface, knead dough lightly into ball. Cover and let stand while preparing topping. Cut tomatoes into wedges and halve each wedge. Slice green ends of onions diagonally, reserving white portion for another use. In bowl, toss together shredded mozzarella and provolone. On lightly floured surface, roll out dough to 1/4 inch thickness and transfer to greased 12 inch pizza pan. Sprinkle 1 1/2 cups of the cheese over crust right to the edge. Top with tomatoes, artichokes and olives. Sprinkle with remaining cheese and green onions. Place inverted baking sheet on bottom rack of 260°C (500°F) oven for 2 minutes. Meanwhile, roll out dough and place on pizza pan. Place pan on inverted baking sheet and bake 5-7 minutes or until crust is firm and beginning to brown. Add topping ingredients and bake for 10 minutes (or until crust is browned and cheese is melted).

## Ground Beef and Mushroom Pizza



1.5h

4

2

### Biscuit Base:

2 cups all-purpose flour  
4 tsp. baking powder  
1 tbsp. granulated sugar  
1/2 tsp. salt  
1/2 cup shortening  
2/3 cup milk  
1 egg, beaten

### Topping:

4 tbsp. [WD Roasted Garlic Oil](#)  
1 lb. ground beef  
1/2 lb. sliced mushrooms  
1 minced clove garlic  
1 tsp. dried oregano  
Pinch of hot pepper flakes  
Salt and pepper  
1 can (7 1/2 oz/213 ml.) tomato sauce  
1/2 lb. mozzarella cheese, thinly sliced

In a large skillet, pour **WD Oil** over medium-high heat. Cook beef, mushrooms, garlic, oregano, hot pepper flakes, salt and pepper for 5 minutes (or until meat is browned), breaking up meat with wooden spoon. Stir in tomato sauce, and cook for about 3 minutes. In large bowl, stir together flour, baking powder, sugar and salt. With a pastry blender, cut in shortening until mixture resembles coarse crumbs. Stir together milk and egg. Add all at once to flour mixture. Stir gently just until combined. Turn out onto well-floured surface and knead gently 20 minutes. Press evenly into greased 12 inch round pizza pan. Sprinkle evenly with meat mixture and top with mozzarella. Bake in 230°C (450°F) oven for about 25 minutes.

## Grilled Calamari Pizza



30

6

2

3/4 lb. squid or rock shrimp, cleaned  
5 tbsp. [WD Roasted Garlic EV Olive Oil](#)  
2 tbsp. [WD Grapeseed Oil](#)  
Salt and pepper, to taste  
2 tbsp. thinly sliced garlic  
2 cups thinly sliced yellow onion  
1 cup water  
1 tbsp. finely chopped fresh thyme  
2 bunches green onions (white part only), thinly sliced  
1 pizza dough  
Coarse cornmeal for sprinkling on baking sheets  
8 cups mixed baby salad greens  
3 tbsp. [WD Mango Thai Vinegar](#)  
2 tbsp. finely chopped fresh flat-leaf parsley

Preheat grill or broiler. Put squid in a bowl and pour 2 tbsp. **WD Olive Oil**. Toss well and marinate a few minutes while grill is preheating. Season with salt and pepper, then place squid directly on an oiled grill above the coals. Cook squid until just done, about 3 minutes. Do not overcook or squid will be tough. Let cool and cut bodies and tentacles into 1/4 inch thick pieces. Reserve. Heat **WD Grapeseed Oil** in a large sauté pan over medium high heat until almost smoking. Add garlic and sauté, moving pan off and on heat to regulate temperature, until lightly brown. Add yellow onion and lower heat to medium. Season with salt and pepper. Sauté until onion wilts, about 3 minutes. Add water, cover, and steam 5 minutes. Uncover and add thyme. Stir and cook until pan is almost dry. Add green onions and cook until wilted. Preheat oven to 260°C (500°F). Place baking sheets in oven to preheat. Divide Pizza dough into 3 portions and shape each into a circle about 10 inches in diameter and about 1/8 inch thick. Remove pans from oven, sprinkle with cornmeal, and transfer pizzas to baking sheets. Brush each pizza with about 1 tsp. **WD Oil**. Spread equal amounts of onion mixture on each. Place in oven and bake until lightly brown, approximately 10 minutes. While pizzas are baking, place squid and salad greens in a bowl and toss with vinegar and remaining 2 tbsp. **WD Olive Oil**. Season with salt and pepper and add parsley. Toss well. Immediately pile salad mix onto freshly baked pizzas and serve.

## Prosciutto, Fontina, and Mushroom Pizza



45

4-6

2

8 oz. shitake or oyster mushrooms (or mixture)

3 tbsp. [WD Roasted Garlic Oil](#)

Salt and freshly ground pepper

Cornmeal for dusting

Ready made pizza dough

4 oz. prosciutto

8 oz. Fontina cheese, grated or cubed

Heat oven to 230°C (450°F). Heat a pizza stone in oven for at least 30 minutes, or preheat a large baking sheet for 15 minutes. Heat grill until very hot. Meanwhile, trim stems from mushrooms. Place mushrooms in bowl and sprinkle with **WD Oil**, salt, and pepper. Toss well to coat. Grill mushrooms until soft and juicy-looking, about 2 to 3 minutes on each side. If you are not using a grill, heat **WD Oil** in a medium skillet over medium-high heat and sauté mushrooms until soft, 3 to 4 minutes. Place discs of dough on a lightly floured surface and gently roll out or stretch into 1/4-inch-thick circles 7 inches in diameter. Place one circle of dough on counter that has been dusted with corn meal (or use a large spatula). Arrange a quarter of the prosciutto, Fontina, and grilled mushrooms on top. Slide dough onto hot pizza stone or baking sheet and bake until crust is brown and cheese is bubbling, 5 to 8 minutes. Cut pizza into six pieces and serve immediately. Repeat process three times with remaining dough, mushrooms, prosciutto, and Fontina.

**WD Tip:** Try using [Spice Rub for Italian Cooking](#) for a variation in flavor and texture.