

## PIZZA BIANCA

PAIRED WITH 2013 GRENACHE, YIELD: 2 PIZZAS

### INGREDIENTS:

- 2 EACH ROLLED-OUT PIZZA DOUGH ROUNDS
- 2 TEASPOONS OLIVE OIL
- 1/2 TEASPOON GARLIC, MINCED
- 2 PINCHES KOSHER SALT
- 2 PINCHES BLACK PEPPER
- 3 CUPS ARUGULA, WELL-WASHED
- 4 EACH PLUM TOMATOES, CUT INTO 1/4-INCH ROUNDS
- 2 TABLESPOONS EXTRA-VIRGIN OLIVE OIL
- 2 TEASPOONS BALSAMIC VINEGAR
- 4 TEASPOONS FRESHLY-GRATED PARMESAN
- 6 SLICES MOZZARELLA CHEESE
- 1/2 CUP CARAMELIZED ONIONS

### METHOD:

1. One hour prior to cooking, place a baking stone in the oven and preheat it to 500 degrees.
2. With the pizza dough on the pizza peel, cover the surface of the dough with olive oil, garlic, and 1 pinch each salt and pepper. Be sure to leave an outer lip of 1 inch all the way around.
3. Evenly distribute 3 slices of mozzarella cheese on the pizza. It is not necessary to cover the bottom completely. Top with caramelized onions and sprinkle with 1 teaspoon Parmesan cheese.
4. Before baking pizza, place the arugula, tomatoes, extra-virgin olive oil, vinegar, and 2 teaspoons Parmesan cheese in a bowl and toss to combine. Set aside.
5. Shake the paddle lightly and slide the pizza onto the baking stone. Bake until browned, about 6 to 7 minutes. Evenly distribute half the reserved arugula salad on the pizza, transfer to a firm surface, and cut into slices.
6. Serve immediately.

### 'FIGS' PIZZA DOUGH INGREDIENTS:

Makes four 8- to 10-inch pizzas

Serves 1 to 2 people per pizza

- 1/4 CUP WHOLE WHEAT FLOUR
- 3 1/2 CUPS ALL-PURPOSE FLOUR PLUS  
ADDITIONAL FOR ROLLING
- 2 TEASPOONS KOSHER SALT
- 2 TEASPOONS SUGAR
- 2 TEASPOONS OLIVE OIL
- 1 2/3 CUPS LUKEWARM WATER

### METHOD:

1. Place the whole wheat flour, all purpose flour, yeast, salt, and sugar in a mixer fitted with a dough hook. With the mixer is running, slowly add the oil and water. Knead on low speed until the dough is firm and smooth, about 10 minutes. The dough will be very wet!
2. Divide the dough into four balls. Line two cookie sheets with parchment paper. Place two balls on a sheet and cover with a damp towel. Let them rise in a warm spot until they have doubled, about 2 hours.
3. To roll out the dough, flour your fingertips and then place 1 ball on a generously floured work surface and press down in the center with the tips of your fingers, spreading the dough with your hand.
4. When the dough has doubled in width, use a floured rolling pin and roll out dough until it is very thin. Transfer the dough to a floured pizza paddle and proceed with the recipe to top and cook the pizza.

This recipe is edited from [toddenglish.com...yum!](http://toddenglish.com...yum!)