



Mediterranean Pizza

Chef Richard Warkel

Serve with Joseph Phelps Vineyards Le Mistral

For the dough (best made one day ahead):

Mix together:

1¼ cups warm water
1 Packet dry yeast
2 Tbsp. cold vegetable shortening, cut into bits
pinch sugar

Mix separately:

1 tsp. salt
3-¼ cup flour
1 cup cold water
3 tsp. olive oil

Combine yeast and flour mixtures in a mixer until the dough forms a ball. Cover with a damp cloth, set in a warm place and let rise for 30 minutes. Punch down, divide into four equal parts and let rise again (preferably overnight).

Toppings:

Basil pesto
Mozzarella cheese, shredded
Fontina cheese, shredded
Kalamata olives, pitted
Red bell peppers, roasted and cut into strips
Roasted tomatoes
Caramelized onions
Feta cheese, crumbled
Fresh basil, chiffonade

Preheat oven to 500° with a pizza stone or an upside down cookie sheet inside.

Roll out the dough to 1/4" thickness. Brush lightly with pesto and add mozzarella and fontina cheeses (lightly). Add Kalamata olives, peppers, tomatoes and onions. Place on pre-heated pizza stone or cookie sheet. Bake 8 minutes or until crust is golden. Remove from oven, sprinkle feta and basil over the top and serve.