



SEPTEMBER 2022

Pan Pizza with Mixed Mushrooms and Herbed Crème Fraiche

RECIPE BY LAURA HECKENLIVELY | PAIRING REDTAIL NERO D'AVOLA | SERVES 2-6

INGREDIENTS

Pizza Dough

- 4 cups All Purpose Flour
- 2 tsp Kosher Salt
- 1 tsp Instant Yeast
- 2 cups Luke Warm Water (110 degrees)
- All Purpose Flour (for bench)

Toppings

- 2 Tbsp Extra Virgin Olive Oil
- 8 oz. Cremini Mushrooms (Sliced)
- 1 ball Fresh Mozzarella (Torn)
- 2 Tbsp Crème Fraiche
- 1 Tbsp Parsley (Minced)
- 2 cloves Garlic
- Flakey Sea Salt and Black Pepper
- Fresh Basil (to garnish)

INSTRUCTIONS

Pizza Dough

To make the dough: Combine together flour, salt, yeast, and water in a large bowl. Using a rubber spatula, mix until dough forms a sticky ball. Cover the bowl with a damp tea towel and let rise for 1 to 1.5 hour.

Deflate the dough and move to a well floured work surface. Work into one ball. Divide into 6 portions. Let rest on work surface, with plenty of flour, for 20 minutes.

Note: Use prepared pizza dough from your local store to save time for a weeknight meal.

Assembling the Pizza:

While dough is resting, preheat the oven to 500 F.

Heat a medium pan over medium high. Lightly oil the pan and place sliced cremini mushrooms, being careful to not crowd the pan for maximum caramelization. Season with salt and pepper. Remove from pan when golden around the edges.

Grate garlic cloves into crème fraiche and mix in minced parsley, salt and pepper. If making more than one pizza, prepare approximately 2 Tbsp crème fraiche per pizza.

Working in an 8-10 inch oven safe pan, carefully stretch pizza dough to the edges with a little oil to coat the pan. Spoon crème fraiche mixture over the dough, leaving 1/2 inch room around the edges. Place mushrooms next, followed by fresh mozzarella, flakey salt and black pepper.

Baking the Pizza:

Bake in oven for approximately 8-10 minutes, until cheesy is bubbling and the crust is beginning to turn golden. Garnish with fresh basil and enjoy with a glass of LangeTwins Redtail Nero d'Avola.