

# Mushroom & Artichoke Heart Pizza

*This healthy option works great for meat-free dads or those who prefer their vegetable servings in pizza form.*

- 1/3 cold fermented pizza dough recipe  
(For recipe, see Page 2.)
- Kosher salt
- Garlic olive oil
- 1/4 tsp. crushed red pepper
- 4 oz. fresh grated mozzarella
- 3 oz. sautéed mushrooms  
(For recipe, see Page 3.)
- 3 oz. jar artichoke hearts, chopped
- 1/3 cup finely grated Parmigiano-Reggiano  
cheese (divided)
- 1 1/2 cups arugula
- Freshly ground black pepper



1. At least 2 hours before baking, remove dough from refrigerator and shape into a ball by gathering dough towards bottom and pinching shut, placing the seam side down. Flour well and place ball in a medium-size mixing bowl. Cover tightly with plastic wrap and allow dough to rise at warm room temperature until roughly double in volume.
2. Prepare the grill for direct cooking over medium-high heat (350°F to 450°F), and preheat a pizza stone for at least 15 to 25 minutes.
3. Press out ball of dough into a rough 8-inch circle, leaving outermost edge about 1 inch thicker than the rest. Gently stretch dough by draping over knuckles into a 12- to 14-inch circle about 1/4 inch thick. Transfer to a pizza peel covered with parchment paper.
4. Mix the sautéed mushrooms and artichoke hearts together.
5. Salt pizza dough with kosher salt, brush the dough with garlic olive oil, and then sprinkle it evenly with 1/4 teaspoon crushed red pepper. Next, sprinkle half of the mozzarella in a single layer. Then, evenly distribute the mushroom and artichoke mixture. And finally, sprinkle half of the grated Parmigiano-Reggiano cheese on top.
6. Slide the pizza on the preheated pizza stone. Grill with the lid closed, until the crust is golden brown and the cheese is melted, 10 to 12 minutes. Halfway through the cooking time, turn the pizza and add the rest of the mozzarella and Parmigiano-Reggiano cheeses.
7. Using the pizza peel, transfer the pizza from the stone to a wire rack and let the pizza rest for 5 minutes. While resting, scatter the arugula over the pizza. Before serving, lightly drizzle the pizza with garlic olive oil and sprinkle with black pepper. Cut into wedges and serve warm.

Serves 4



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## Cold Fermented Pizza Dough

*Don't fear the dough-making. It's actually simple and can be made up to 6 days ahead. This dough makes a thin crust that will still hold a lot of ingredients without sagging. Craig uses 00 flour (finely ground Italian flour) in his version, but bread flour will work as well.*

22½ oz. 00 flour or bread flour

1½ Tbsp. sugar

2 tsp. kosher salt

2 tsp. instant yeast

3 Tbsp. extra-virgin olive oil

15 oz. warm water (105°F to 115°F)

1. Add the flour, sugar, salt and instant yeast in a food processor and pulse 3 to 4 times until combined. Add the olive oil and water. Run the food processor until the dough forms a ball that rides around the bowl above the blade, about 15 seconds. Continue processing 15 seconds longer.
2. Transfer the dough ball to a floured surface and knead 2 to 3 times by hand until a smooth ball is formed. Don't overwork the dough. Divide the dough into 3 even parts and place each in a plastic zip-top freezer bag. Place in refrigerator and allow it to rise at least 1 day. The dough will keep for up to 5 days in the refrigerator.

Makes 3 pizza crusts





## Sautéed Mushrooms

*To clean the mushrooms, make a solution of 1 part white vinegar to 3 parts water and spray mushrooms. Let them stand for 1 minute, and then rinse them thoroughly.*

- 1 Tbsp. vegetable oil or grape-seed oil
- 1½ lb. baby portabella mushrooms, cleaned,  
stems trimmed, quartered if medium  
or halved if small
- 1 Tbsp. unsalted butter
- 1 medium shallot, minced
- 1 tsp. dried thyme leaves
- ¼ cup port wine
- Salt and ground black pepper

1. Heat oil in 12-inch skillet over medium-high heat until the oil is shimmering. Add mushrooms and cook, stirring occasionally, until mushrooms release liquid, about 5 minutes. Increase heat to high and cook, stirring occasionally, until liquid has completely evaporated, about 5 minutes longer. Add butter, reduce heat to medium, and continue to cook, stirring once every minute, until mushrooms are dark brown, about 5 minutes longer.
2. Add shallot and thyme and cook until softened, about 3 minutes. Add port wine and cook until liquid has evaporated, about 2 to 3 minutes. Season with salt and pepper to taste.

Makes about 12 oz., enough for 4 pizzas

