

August, 2011

Grilled Vegetable Pizza

Dough (Machine Method) Serves 4 as main course and 12 as appetizer course

**1-cup lukewarm water (about 100 degrees F)
¼ cup olive oil
1 ½ tsp honey
1 envelope rapid rise yeast
3 cups all purpose flour, plus extra as needed
1 ½ tsp kosher salt.**

Preheat oven to 150 degrees or to the lowest setting. When oven reaches temperature, turn off the oven. Pour the water into the work bowl of a food processor or stand mixer (both should have dough attachment). Sprinkle the oil, sugar, and yeast over the water and pulse several times until mixed. Add the flour and salt and process until the mixture comes together. The dough should be soft and slightly sticky. If it is very sticky, add flour 1 tbsp at a time, and pulse briefly. If it is still too stiff, add 1 tbsp of water and pulse briefly. Process another 30 seconds.

Turn the dough onto a lightly floured work surface; knead it by hand to form a smooth, round ball. Put the dough into a large, clean bowl that has been coated with olive oil and cover tightly with plastic wrap. Let it rise for 15 minutes in the oven before proceeding. Remove the dough from the oven, punch it down, and turn it out into a lightly floured work surface.

Divide the dough into four 4-inch balls and proceed with pizza-making instructions.

Grilling Pizza

**¼ cup cornmeal
One 4-inch ball prepared pizza dough, at room temperature
olive oil (about 3 tbsp)
½ cup olive oil plus 3 tbsp
1/ pound grated mozzarella sliced thin
3 cups fresh spinach cleaned
4 medium tomatoes sliced thin
1pound button mushrooms sliced thin and sautéed until cooked through
Kosher salt
Freshly ground pepper**

Preheat gas grill. Lightly sprinkle work surface with cornmeal (I use 18 x13 cutting board or a 16 x14 pizza paddle as a work surface as then the dough slides easily onto grill). Roll or stretch dough gently into a 12 inch rectangle or circle, ¼” thick. Brush both sides with olive oil and set it aside until ready to grill.

Slide the dough gently into center of the cooking grate over direct medium heat (medium heat can be achieved by bringing grill up to 550 degrees, reducing heat to medium and waiting 5 minutes) this is important because crust will burn if heat is too high!

Close the lid as quickly as possible. Grill for 2 to 4 minutes, until bottom of crust is well browned. Remove dough from the grill with a pizza peel and on the cooked side place ingredients in following order: ¼ cup olive oil, spinach, tomatoes, mushrooms, cheese

Switch grill to indirect heat. Return pizza to center of cooking grate and cook with the lid closed until bottom is well browned, the toppings are warm and the cheese is bubbly, about 5 to 10 minutes.

Remove pizza from the grill and add of basil, 1 tbsp olive oil, kosher salt and pepper.

