

Fungo Pizza

Ingredients

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| 2 Neapolitan Pizza Dough (double | the recipe) |
| 1 Creamy Garlic Pizza Sauce | 11 oz Seafood Mushrooms (roots cut, |
| washed well, seperated) | 1 t Chili Flakes |
| 4 t Thyme (chopped) | 2 c Fontina Cheese (shredded) |
| 4 oz Goat Cheese (crumbled) | 4 t Truffle Oil |
| 4 t Cornmeal | 2 T Parsley (chopped) |
| 0 ds Salt | 0 ds Ground Black Pepper |
| 0 ds Garlic Powder | 3 clv Garlic (minced) |
| 5 t Olive Oil | |

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Instructions

1. Make pizza dough, take it out of the fridge 2 hours prior to using. In the meantime, make the creamy garlic pizza sauce then set aside to cool. Preheat the oven to 550 degrees.
2. In a medium pan on medium add 1 teaspoon olive oil and heat for 1 minute. Add the garlic and stir fry until fragrant. Add mushrooms and season with salt, pepper, and garlic powder. Stir fry for a few minutes until water has evaporated. Set aside.
3. Stretch out one dough ball to make a circle. Add 1 teaspoon of cornmeal to the pizza peel and lay the dough on top.
4. Add 1 teaspoon of olive oil on the dough and brush over the entire circle. Add a quarter of the garlic pizza sauce leaving a half inch lip around the edges.
5. Sprinkle a quarter of the mushrooms all over. Sprinkle 1 teaspoon of thyme, 1/4 teaspoon chili flakes and 1/2 cup of fontina over the pizza. Take 1 oz. of goat cheese and add it in chunks all over pizza.
6. Slide the pizza onto the stone and bake for 6 minutes. Once you take out the pizza drizzle with 1 teaspoon of truffle oil and top with 1/2 tablespoon parsley. Repeat with remaining pizzas and serve immediately.