



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

MAY 2012
Recipe 36

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Gourmet Thin Crust Pizza with Smoked Salmon, Crumpled Blue Cheese, Tomatoes & Spinach.

PREPARATION

- 1 - Combine 1/2 cup warm water and yeast in the bowl of a stand mixer with dough hook attached; let stand 5 minutes or until bubbly. Add oil and salt to yeast mixture. Weigh or lightly spoon flour into dry measuring cups; level with a knife. Sprinkle flour over yeast mixture; mix 2 minutes or until a soft dough forms. Place dough in a large bowl coated with cooking spray; cover surface of dough with plastic wrap lightly coated with cooking spray. Refrigerate 24 hours.
- 2 - Position an oven rack in the lowest setting. Place a pizza stone on lowest rack. Preheat oven to 550°. Preheat pizza stone 30 minutes before baking the dough.
- 3 - Remove dough from refrigerator. Let stand, covered, 1 hour or until dough comes to room temperature. Punch dough down. Roll dough out to a very thin 14-inch circle on a lightly floured baking sheet, without raised edges, sprinkled with cornmeal. Crimp edges to form a 1/2-inch border. Pierce dough several times with a fork.
- 4 - Slide dough onto preheated pizza stone, using a spatula as a guide. Bake at 550° for 4 minutes. Remove from oven; spread cream cheese evenly over dough. Arrange onion, spinach and cherry tomatoes over cheese. Bake an additional 5 minutes or until crust is golden brown. Top evenly with salmon, sprinkle with blue cheese and serve.



INGREDIENTS

- 1/2 cup warm water (100-110F)
- 1/2 teaspoons dry yeast
- 2 tablespoons GC Farms' extra virgin olive oil
- 1/4 teaspoon sea salt
- 6 ounces bread flour (about 1 1/4 cups)
- cooking spray
- 2 tablespoons cornmeal
- 1/3 cup cream cheese (softened)
- 8 slices red onion (1/8-inch thick)
- 1/4 cup cherry tomatoes (sliced in half)
- 1/2 cup fresh spinach leaves
- 3 tablespoons blue cheese (crumpled)
- 6 ounces smoked salmon (cold, thinly sliced)

COOK'S NOTE:

Blue cheese and smoked salmon give a sophisticated taste to this traditional thin crust pizza. For even more gourmet appeal, try topping with capers.

Bon Apetit!
-George

(photo by Marc-Henri)