



# PIZZA WITH PROSCIUTTO, PORTOBELLO, AND CARAMELIZED ONION

Makes 2 12-inch pizzas, about 4-6 servings

## INGREDIENTS

- 3 cups unbleached white flour, plus more for kneading
- 2 sprigs fresh rosemary leaves, minced
- 1 pkt (2 ¼ tsp) active dry yeast
- 1 tsp kosher salt
- 2 Tbsp olive oil, plus more for brushing
- 1 cup warm water (114°F)
- 1 large yellow onion, thinly sliced
- 2 portobello mushrooms, thinly sliced
- 2 Tbsp butter
- 8 slices prosciutto sliced into ribbons
- 1/2 cup pizza sauce, or to taste
- 2 cups shredded goat mozzarella cheese
- 1 bunch fresh basil or 2 cups fresh arugula

## DIRECTIONS

1. In a large mixing bowl, whisk together flour, rosemary, yeast, and kosher salt. Stir in olive oil and warm water. A shaggy dough will form.
2. Turn dough out onto a floured surface. Knead for 3-4 minutes, until the dough becomes smooth and elastic. Add a little more flour to your hands and surface if it begins to stick.
3. Oil your mixing bowl. Place dough back into the bowl, and brush with a little more oil. Cover bowl with plastic wrap or a clean kitchen towel. Allow to rise for 60-90 minutes, or until doubled in size in a warm, draft free area.
4. Melt 1 Tbsp butter in a 12-inch skillet over medium heat. Add onions and a sprinkle of salt, cook and stir until fragrant and translucent, about 7 minutes. Reduce heat to medium low, stirring frequently until caramelized, about 15 minutes. Splash with a little water if onions begin to stick. Allow to cool.
5. Add remaining 1 Tbsp butter to the skillet. Cook mushrooms until tender and most of the water has been released, about 8 minutes.
6. Preheat the oven to 475°F. Lightly oil a large rimmed baking sheet.
7. Punch down the dough to remove the air bubbles. Divide in half.
8. Using lightly floured hands, form one half into a 12-in circle. Carefully move it to your prepared sheet pan. If there are any thin spots or holes, pinch them together with your fingers. Flatten any extra thick spots as well.
9. Brush your crust with more olive oil. Spoon on half of the pizza sauce, spreading it evenly. Leave a 1-inch border for the crust. Sprinkle on half of the cheese, caramelize onion, mushrooms, and prosciutto..
10. Bake pizza for 12-15 minutes, or until the crust is golden and cheese is bubbly. Sprinkle with torn fresh basil or arugula. Serve with a glass of pinot noir.
11. Repeat steps 8-10 for the second pizza.