

# PIZZA WITH PARSLEY AND SHAVED PARMESAN SALAD

**2 cloves garlic, minced**  
**4 tablespoons extra virgin olive oil**  
**2/3 cup coarsely grated Italian fontina cheese, about 3 ounces**  
**2/3 cup coarsely grated mozzarella cheese, about 3 ounces**  
**2 bunches tender young flat-leaf parsley, leaves only**  
**1 tablespoon lemon juice**  
**Kosher salt**  
**3 ounce chunk Parmigiano Reggiano**  
**1 recipe Pizza Dough**



Preheat oven to 500°F or the hottest temperature your oven will go and place a pizza stone on the bottom shelf of oven.

In a small bowl, combine the garlic and 2 tablespoons of the olive oil and let stand for 30 minutes.

In a small bowl, for the dressing, whisk together the remaining 2 tablespoons olive oil and lemon juice. Season with salt and pepper. In another bowl, combine the fontina and mozzarella.

Punch down the dough. On a floured board, divide the dough into 2 pieces and form each into round balls but do not work the dough at all. Roll or form one piece of dough at a time into a 10 to 11-inch circle. Transfer to a well-floured wooden pizza peel or paddle. Brush the dough to within ½-inch of edge with the garlic-infused oil. Sprinkle half of the combined cheeses on top of the oil. Slide the pizza directly onto a pizza brick and bake until golden and crisp, about 8 to 12 minutes.

In the meantime, toss the parsley leaves with the vinaigrette. When the pizza is golden and crispy, remove the pizza from the oven and top with half of the parsley salad. Shave 10 or 12 paper-thin shavings of Parmigiano Reggiano onto the top of the pizza. Serve immediately. Repeat with the remaining ingredients to make a second pizza.

Makes 2 pizzas 10 to 11-inch pizzas

## PIZZA DOUGH

**2 teaspoons dry yeast**  
**3/4 cup plus 2 tablespoons lukewarm water, 110°F**  
**2 cups unbleached bread flour**  
**2 tablespoons extra virgin olive oil**  
**½ teaspoon kosher salt**

In a bowl, whisk together the yeast, 1/4 cup of the warm water and 1/4 cup flour in a small bowl. Let it stand for 30 minutes. Add the remaining 1 3/4 cup flour, ½ cup plus 2 tablespoons warm water, olive oil, and salt. Mix the dough thoroughly. Turn out onto a floured surface and knead until smooth, elastic and a bit tacky to the touch, 7 to 8 minutes. Place in an oiled bowl and turn to cover with oil. Cover with plastic wrap and let rise in a warm place, about 75° until double in volume, 1 to 1 ½ hours.

Alternately you can let this dough rise in the refrigerator overnight. The next day, bring the dough to room temperature and proceed.