



Gorgonzola and Grape Pizza

 Vegetarian

READY IN



30 min.

SERVINGS



6

CALORIES



310 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 0.3 oz yeast dry ()
- 5 oz fontina italian cut into 1/4-inch dice (1 cup)
- 2 oz gorgonzola crumbled
- 0.5 teaspoon pepper black
- 0.5 tablespoon olive oil
- 9 oz grapes red seedless halved lengthwise
- 1 teaspoon salt
- 1 tablespoon sugar

- 1.8 cups flour all-purpose
- 0.8 cup water (105–115°F)
- 0.3 cup frangelico
- 0.3 cup frangelico

Equipment

- bowl
- baking sheet
- sauce pan
- oven
- whisk
- plastic wrap
- cutting board
- pizza stone

Directions

- Stir together yeast, 1 tablespoon flour, and 1/4 cup warm water in a cup and let stand until mixture appears creamy on surface, about 5 minutes. (If mixture doesn't appear creamy, discard and start over with new yeast.)
- Whisk salt into 1 1/4 cups flour in a large bowl, then add yeast mixture, oil, and remaining 1/2 cup warm water and stir until smooth. Stir in enough flour (1/4 to 1/2 cup) for dough to begin to pull away from side of bowl. (This pizza dough will be slightly wetter than others you may have made.)
- Knead dough on a floured work surface with floured hands, reflouring when dough becomes too sticky, but using as little flour as possible, until dough is smooth, soft, and elastic, about 8 minutes. Form dough into a ball and dust generously with flour. Put dough in a medium bowl and cover bowl with plastic wrap, then let dough rise in a warm, draft-free place until doubled in bulk, about 1 1/4 hours.
- At least 45 minutes before baking pizza, put pizza stone on oven rack in lower third of oven and preheat to 500°F.
- Do not punch down dough. Gently dredge dough in a bowl of flour to coat, then transfer to a parchment-lined pizza peel or baking sheet (without sides). Lightly flour parchment (around

dough). Pat out dough evenly with your fingers and stretch into a 13-inch round. (Do not handle dough more than necessary. If dough is sticky, dust it lightly with flour.)

- Bring Vin Santo with sugar to a boil in a small heavy saucepan over moderate heat, stirring until sugar is dissolved, then boil, uncovered, until reduced to about 1 tablespoon, about 5 minutes.
- Add grapes to saucepan and stir gently to coat with syrup, then transfer to a bowl.
- Add cheeses and pepper to bowl, then stir to combine.
- Arrange topping on dough leaving a 1-inch border.
- Slide pizza on parchment onto pizza stone.
- Bake pizza until dough is crisp and browned and cheese is golden and bubbling in spots, 14 to 16 minutes. Using peel or baking sheet, transfer pizza to a cutting board. Cool 5 minutes and remove parchment before slicing.
- Dough can rise slowly, covered and chilled, 1 day ahead. Bring to room temperature before shaping.

Nutrition Facts

PROTEIN 16.25% **FAT 34%** **CARBS 49.75%**

Properties

Glycemic Index:46.18, Glycemic Load:25.07, Inflammation Score:-5, Nutrition Score:10.832173912422%

Nutrients (% of daily need)

Calories: 309.58kcal (15.48%), Fat: 11.75g (18.08%), Saturated Fat: 6.56g (40.99%), Carbohydrates: 38.69g (12.9%), Net Carbohydrates: 36.96g (13.44%), Sugar: 9.1g (10.11%), Cholesterol: 34.49mg (11.5%), Sodium: 688.99mg (29.96%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 12.64g (25.27%), Vitamin B1: 0.45mg (30.22%), Folate: 100.06µg (25.01%), Selenium: 17.31µg (24.73%), Vitamin B2: 0.34mg (20.12%), Calcium: 191.8mg (19.18%), Phosphorus: 173.98mg (17.4%), Manganese: 0.31mg (15.45%), Vitamin B3: 2.84mg (14.21%), Iron: 1.98mg (11.01%), Zinc: 1.46mg (9.75%), Vitamin B12: 0.51µg (8.55%), Vitamin K: 8.14µg (7.75%), Fiber: 1.73g (6.91%), Copper: 0.13mg (6.44%), Vitamin A: 316.77IU (6.34%), Vitamin B5: 0.61mg (6.07%), Vitamin B6: 0.11mg (5.31%), Potassium: 173.17mg (4.95%), Magnesium: 17.71mg (4.43%), Vitamin E: 0.36mg (2.4%), Vitamin C: 1.36mg (1.65%), Vitamin D: 0.19µg (1.26%)