



Pizza Bianca with Scamorza and Shaved Celery Root

READY IN



40 min.

SERVINGS



4

CALORIES



450 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 1 tablespoon capers drained chopped
- ☐ 0.3 celery root peeled very thinly sliced (celeriac)
- ☐ 6 ounces cheese smoked thinly sliced
- ☐ 4 servings pepper freshly ground
- ☐ 2 tablespoons olive oil divided plus more for baking sheet
- ☐ 1 tablespoon oregano fresh plus more for serving
- ☐ 0.5 cup parmesan grated
- ☐ 8 ounces pizza dough prepared room temperature

- ☐ 0.5 small onion red very thinly sliced
- ☐ 4 servings sea salt (such as Maldon)

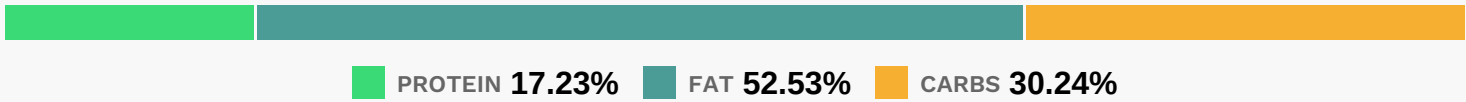
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Place a rack in lower third of oven; preheat to 500°F. Toss celery root and 1 tablespoon oil in a medium bowl; season with kosher salt and pepper. Set aside.
- ☐ Gently stretch dough into a 16x12" oval and transfer to a lightly oiled rimmed baking sheet. (If dough springs back, cover and let rest 10 minutes, then stretch again, resting as needed.)
- ☐ Brush with remaining 1 tablespoon oil and bake until dry and golden, about 5 minutes (this prevents dough from getting soggy once the toppings are added).
- ☐ Remove from oven; top with cheese, reserved celery root, onion, Parmesan, and 1 tablespoon oregano.
- ☐ Bake pizza, rotating baking sheet halfway through, until cheese is melted, celery root is tender, and crust is golden brown, 12–15 minutes. Top with capers and more oregano; season with sea salt and pepper.
- ☐ Per serving: 420 calories, 24 g fat, 2 g fiber
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index:38.25, Glycemic Load:1.75, Inflammation Score:-8, Nutrition Score:11.88826078954%

Flavonoids

Apigenin: 0.99mg, Apigenin: 0.99mg, Apigenin: 0.99mg, Apigenin: 0.99mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 0.69mg, Isorhamnetin: 0.69mg, Isorhamnetin: 0.69mg,

Isorhamnetin: 0.69mg Kaempferol: 2.72mg, Kaempferol: 2.72mg, Kaempferol: 2.72mg, Kaempferol: 2.72mg
Quercetin: 6.32mg, Quercetin: 6.32mg, Quercetin: 6.32mg, Quercetin: 6.32mg

Nutrients (% of daily need)

Calories: 450.44kcal (22.52%), Fat: 26.65g (41.01%), Saturated Fat: 11.68g (73.01%), Carbohydrates: 34.53g (11.51%),
Net Carbohydrates: 32.09g (11.67%), Sugar: 5.05g (5.61%), Cholesterol: 51.02mg (17.01%), Sodium: 1179.11mg
(51.27%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 19.67g (39.35%), Calcium: 490.67mg (49.07%),
Phosphorus: 334.43mg (33.44%), Vitamin K: 30.59µg (29.13%), Selenium: 15.29µg (21.84%), Vitamin B2: 0.27mg
(15.69%), Iron: 2.56mg (14.21%), Zinc: 2.1mg (14.02%), Vitamin E: 1.75mg (11.67%), Vitamin A: 548.56IU (10.97%),
Vitamin B12: 0.6µg (10.01%), Fiber: 2.44g (9.74%), Manganese: 0.17mg (8.29%), Magnesium: 30.69mg (7.67%),
Vitamin B6: 0.14mg (6.9%), Potassium: 204.18mg (5.83%), Vitamin C: 4.38mg (5.31%), Folate: 19.11µg (4.78%),
Vitamin B5: 0.41mg (4.06%), Copper: 0.07mg (3.44%), Vitamin B1: 0.05mg (3.1%), Vitamin B3: 0.43mg (2.14%),
Vitamin D: 0.32µg (2.12%)