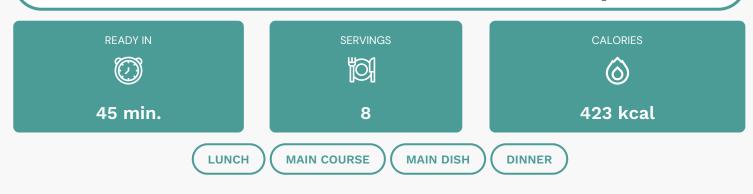


Pizza with Fontina, Potatoes, and Tapenade



Ingredients

2.3 teaspoons yeast dry
2 cups bread flour
8 servings cornmeal (for sprinkling)
6 ounces fontina italian grated (such as Fontina d'Aosta)
2 teaspoons rosemary leaves fresh finely chopped
1 large garlic clove finely chopped
3 tablespoons olives black
6 tablespoons olive oil extra virgin extra-virgin divided
0.3 cup parmesan freshly grated

	8 servings pepper dried red crushed
	0.3 cup roasted peppers diced red in brine
	1 teaspoon salt
	0.3 cup water (105°F to 115°F)
	0.5 cup water cold
	4 yukon gold potatoes
Eq	uipment
	bowl
	baking sheet
	sauce pan
	oven
	knife
	plastic wrap
	cutting board
	pizza stone
.	4.
ווט	rections
	Stir warm water and yeast in small bowl.
	Let stand 5 minutes to dissolve. Stir in 2tablespoons oil.
	Mix flour and 1 teaspoon salt inprocessor. With machine running, add yeastmixture, then 1/2 cup cold water; processuntil dough forms ball on top of blade. Process 45 seconds.
	Transfer dough tolightly floured surface. Knead until smooth,1 to 2 minutes.
	Pour 1 tablespoon oil intomedium bowl.
	Add dough to bowl; turn tocoat. Cover with plastic wrap and let risein warm draft-free area until doubled involume, about 1 hour 15 minutes.
	Meanwhile, heat remaining 3tablespoons oil and garlic in small saucepanover low heat until mixture begins tobubble, 1 to 2 minutes. Set garlic oil aside.
	Place potatoes in medium saucepan.

Addenough cold water to cover.
Sprinkle withsalt. Cover and bring to boil over high heat.Reduce heat to medium and boil with lidslightly ajar until almost tender, about 12minutes.
Drain; let stand until cool.
Place pizza stone or baking sheet (ifusing rimmed sheet, turn upside down)in oven. Preheat oven to 450°F.
Transferdough to work surface.
Roll, pat, andstretch dough to 12- to 14-inch round.
Sprinkle pizza peel or another baking sheet(if using rimmed sheet, turn upside down)with cornmeal.
Transfer dough round toprepared peel. Cover with plastic and letrest 10 minutes.
Using thin knife, cut potatoes into1/8-inch-thick slices.
Sprinkle dough with
Parmigiano-Reggiano and Fontina, leaving1-inch plain border around edge. Arrangepotato slices over cheese, then brushpotatoes with garlic oil.
Sprinkle roastedred peppers over pizza. Spoon heaping1/4-teaspoon dollops tapenade over.
Brushdough border with garlic oil.
Slide pizza from peel to pizza stone orbaking sheet in oven.
Bake until bottom ofcrust is golden brown and cheese is melted,15 to 20 minutes. Using peel, transfer pizzato cutting board.
Drizzle any remaininggarlic oil over pizza.
Sprinkle with choppedrosemary, crushed red pepper, and salt.
Cutinto wedges and serve.
* A thick paste or spread made frombrine-cured olives, capers, anchovies, and seasonings; available at some supermarkets and at specialty foods stores and Italian markets.
Is the pizza doughshrinking back up when you're tryingto roll it out?
Let the dough rest at roomtemperature for 15 to 20 minutes. (This willallow the gluten to relax.)

Nutrition Facts

Properties

Glycemic Index:37.91, Glycemic Load:30.06, Inflammation Score:-7, Nutrition Score:14.046086985132%

Flavonoids

Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Kaempferol: 0.68mg, Kaempferol: 0.68mg, Kaempferol: 0.68mg, Kaempferol: 0.68mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Quercetin: 0.6mg, Quercetin: 0.6mg, Quercetin: 0.6mg, Quercetin: 0.6mg

Nutrients (% of daily need)

Calories: 423kcal (21.15%), Fat: 20.2g (31.08%), Saturated Fat: 6.54g (40.88%), Carbohydrates: 47.1g (15.7%), Net Carbohydrates: 42.42g (15.43%), Sugar: 1.44g (1.6%), Cholesterol: 27.5mg (9.17%), Sodium: 694.95mg (30.22%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 14.1g (28.21%), Selenium: 17.86µg (25.51%), Manganese: 0.5mg (24.94%), Vitamin C: 19.6mg (23.75%), Phosphorus: 217.2mg (21.72%), Vitamin B6: 0.41mg (20.69%), Calcium: 194.29mg (19.43%), Fiber: 4.67g (18.69%), Vitamin E: 2.63mg (17.51%), Vitamin A: 864.88lU (17.3%), Vitamin B1: 0.23mg (15.55%), Potassium: 497.71mg (14.22%), Folate: 50.98µg (12.74%), Zinc: 1.86mg (12.37%), Magnesium: 47.64mg (11.91%), Copper: 0.22mg (10.97%), Vitamin B3: 2.12mg (10.62%), Vitamin K: 10.84µg (10.32%), Iron: 1.82mg (10.12%), Vitamin B2: 0.17mg (9.92%), Vitamin B5: 0.7mg (6.99%), Vitamin B12: 0.41µg (6.8%)