



Pizza with Fontina, Potatoes, and Tapenade

READY IN



45 min.

SERVINGS



8

CALORIES



423 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

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

- ☐ 8 servings pepper dried red crushed
- ☐ 0.3 cup roasted bell pepper from jar diced red in brine
- ☐ 1 teaspoon salt
- ☐ 0.3 cup warm water (105°F to 115°F)
- ☐ 0.5 cup water cold
- ☐ 4 baby yukon gold potatoes

Equipment

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

Directions

- ☐ 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.

- ☐ Add enough cold water to cover.
- ☐ Sprinkle with salt. Cover and bring to boil over high heat. Reduce heat to medium and boil with lid slightly ajar until almost tender, about 12 minutes.
- ☐ Drain; let stand until cool.
- ☐ Place pizza stone or baking sheet (if using rimmed sheet, turn upside down) in oven. Preheat oven to 450°F.
- ☐ Transfer dough to work surface.
- ☐ Roll, pat, and stretch 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 to prepared peel. Cover with plastic and let rest 10 minutes.
- ☐ Using thin knife, cut potatoes into 1/8-inch-thick slices.
- ☐ Sprinkle dough with
- ☐ Parmigiano-Reggiano and Fontina, leaving 1-inch plain border around edge. Arrange potato slices over cheese, then brush potatoes with garlic oil.
- ☐ Sprinkle roasted red peppers over pizza. Spoon heaping 1/4-teaspoon dollops of tapenade over.
- ☐ Brush dough border with garlic oil.
- ☐ Slide pizza from peel to pizza stone or baking sheet in oven.
- ☐ Bake until bottom of crust is golden brown and cheese is melted, 15 to 20 minutes. Using peel, transfer pizza to cutting board.
- ☐ Drizzle any remaining garlic oil over pizza.
- ☐ Sprinkle with chopped rosemary, crushed red pepper, and salt.
- ☐ Cut into wedges and serve.
- ☐ * A thick paste or spread made from brine-cured olives, capers, anchovies, and seasonings; available at some supermarkets and at specialty foods stores and Italian markets.
- ☐ Is the pizza dough shrinking back up when you're trying to roll it out?
- ☐ Let the dough rest at room temperature for 15 to 20 minutes. (This will allow the gluten to relax.)

Nutrition Facts



 PROTEIN **13.22%**  FAT **42.62%**  CARBS **44.16%**

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 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, 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: 0g (100%), Alcohol %: 0% (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: 864.88IU (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%)