

The Ultimate Pizza

READY IN



85 min.

SERVINGS



6

CALORIES



756 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 12 ounces robiola cheese
- ☐ 3 cups flour recommended 00
- ☐ 0.5 juice of lemon juiced
- ☐ 1 tablespoon maple syrup
- ☐ 1 tablespoon olive oil extra-virgin
- ☐ 6 servings olive oil extra-virgin
- ☐ 6 ounces pancetta thinly sliced
- ☐ 2 sprigs rosemary
- ☐ 6 servings salt and pepper black freshly ground

- ☐ 1 tablespoon sea salt
- ☐ 1 truffle white
- ☐ 1 cup warm water 110 to 115 degrees F
- ☐ 1 onion white cut into thin strips
- ☐ 1 ounce baker's yeast fresh

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ pizza stone

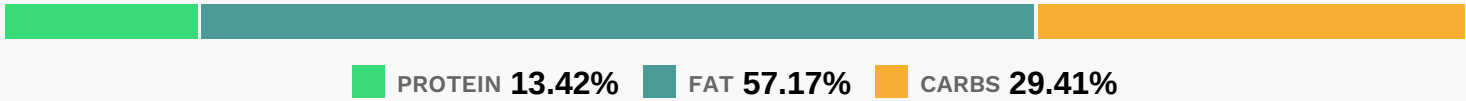
Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat oven to 500 degrees F and place the pizza stone on the bottom rack.
- ☐ Crumble the yeast in a small bowl then add 1/4 cup of warm water and the syrup. Stir together and leave for 5 minutes to dissolve.
- ☐ Put the flour and salt in a mixer fitted with a dough hook and give it a quick spin to mix.
- ☐ Pour in the yeast mixture, the remaining warm water and the olive oil at the same time, see Cook's note*.
- ☐ Spin on low until the flour and water come together and the dough pulls away from the sides of the bowl.
- ☐ Put the ball of dough in a large bowl and drizzle a few drops of olive oil on top to keep it from forming a skin as it proofs. Cover with a towel and leave in warm place for 30 minutes to let the dough proof. When the dough has proofed it will double in size and look spongy.
- ☐ For the topping: Caramelize the onions in a frying pan over low heat with a little olive oil and one of rosemary sprigs. When the onions are golden season with sea salt and black pepper and a few drops of lemon juice to bring out the flavor.
- ☐ When the dough has proofed, roll it out onto to a floured surface and punch the air out with your hands, then start shaping it into a circle When it's stretched out, dust a pizza paddle with

flour and place the dough on it.

- ☐ Cover with a generous splash of olive oil and scatter with pieces of Robiola. Shingle the pancetta slices around and add the caramelized onions, and the stripped needles of the remaining rosemary sprig.
- ☐ Drizzle with olive oil.
- ☐ Add salt and black pepper.
- ☐ Slide the pizza onto the stone in the oven (be careful the stone is 500 degrees F) and bake for 15 minutes. Shave white truffles over it. Eat immediately.
- ☐ Special equipment: Pizza stone and pizza paddle .

Nutrition Facts



Properties

Glycemic Index:44.58, Glycemic Load:36.09, Inflammation Score:-7, Nutrition Score:24.110000351201%

Flavonoids

Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 3.73mg, Quercetin: 3.73mg, Quercetin: 3.73mg, Quercetin: 3.73mg

Nutrients (% of daily need)

Calories: 755.51kcal (37.78%), Fat: 48.03g (73.9%), Saturated Fat: 17.09g (106.81%), Carbohydrates: 55.6g (18.53%), Net Carbohydrates: 52.29g (19.01%), Sugar: 3.19g (3.55%), Cholesterol: 75.41mg (25.14%), Sodium: 1728.28mg (75.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 25.38g (50.75%), Vitamin B1: 1.12mg (74.44%), Selenium: 43.41µg (62.01%), Folate: 240.95µg (60.24%), Vitamin B2: 0.82mg (48.16%), Calcium: 424.01mg (42.4%), Phosphorus: 403.8mg (40.38%), Vitamin B3: 6.79mg (33.93%), Manganese: 0.57mg (28.34%), Zinc: 3.29mg (21.95%), Vitamin E: 2.97mg (19.79%), Iron: 3.38mg (18.75%), Vitamin B5: 1.33mg (13.3%), Fiber: 3.32g (13.27%), Vitamin B12: 0.75µg (12.43%), Vitamin B6: 0.24mg (11.85%), Vitamin A: 580.72IU (11.61%), Vitamin K: 11.74µg (11.18%), Magnesium: 38.36mg (9.59%), Copper: 0.16mg (7.87%), Potassium: 250.68mg (7.16%), Vitamin D: 0.45µg (3.02%), Vitamin C: 2.36mg (2.86%)