



Truffled Taleggio and Mushroom Pizza

 Gluten Free

READY IN



30 min.

SERVINGS



4

CALORIES



656 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.8 pound fontina italian cold sliced
- ☐ 0.5 pound mushrooms sliced
- ☐ 1 pound pizza dough frozen thawed
- ☐ 1 teaspoon truffle oil white

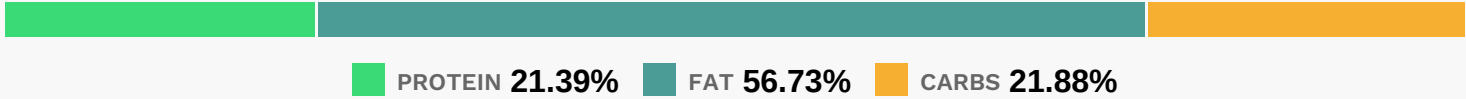
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Put a large heavy baking sheet (17 by 14 inches) on lowest rack of oven, then preheat oven to 500°F.
- ☐ Stretch out dough on a lightly floured surface, pulling on corners to form a roughly 16- by 13-inch rectangle.
- ☐ Transfer to a tray lined with parchment paper. Lightly prick dough all over with a fork.
- ☐ Slide dough (still on parchment) onto hot baking sheet.
- ☐ Bake until top is puffed and pale golden in patches, 6 to 10 minutes.
- ☐ Remove from oven; prick any large bubbles with a fork and flatten. Scatter mushrooms over crust, then season with salt and pepper and lay cheese on top.
- ☐ Bake pizza until edge of crust is deep golden and cheese is bubbling and golden in patches, 8 to 10 minutes.
- ☐ Drizzle with truffle oil (if using) and season with pepper.
- ☐ Serve immediately.

Nutrition Facts



Properties

Glycemic Index:14.75, Glycemic Load:0.77, Inflammation Score:-7, Nutrition Score:22.638260955396%

Nutrients (% of daily need)

Calories: 656.06kcal (32.8%), Fat: 41.57g (63.95%), Saturated Fat: 21.34g (133.38%), Carbohydrates: 36.07g (12.02%), Net Carbohydrates: 33.01g (12%), Sugar: 6.49g (7.21%), Cholesterol: 114.53mg (38.18%), Sodium: 1190.13mg (51.74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 35.27g (70.54%), Calcium: 672.46mg (67.25%), Selenium: 41.99µg (59.98%), Phosphorus: 546.01mg (54.6%), Vitamin B2: 0.69mg (40.82%), Vitamin B12: 2.34µg (38.93%), Zinc: 4.77mg (31.79%), Vitamin B3: 4.66mg (23.32%), Vitamin A: 1164.31IU (23.29%), Copper: 0.46mg (22.95%), Vitamin B1: 0.3mg (20.2%), Manganese: 0.37mg (18.43%), Iron: 3.06mg (16.99%), Vitamin B5: 1.46mg (14.62%), Folate: 57.83µg (14.46%), Fiber: 3.06g (12.25%), Potassium: 407.11mg (11.63%), Vitamin B6: 0.22mg (11.18%), Magnesium: 43.09mg (10.77%), Vitamin E: 1.52mg (10.16%), Vitamin K: 10.3µg (9.81%), Vitamin D: 0.62µg (4.16%), Vitamin C: 2.55mg (3.09%)