

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Cornmeal Pizzette with Gorgonzola, Escarole, and Bell Pepper

Pre-heat oven to 500° F. Makes two individual sized pizzettes.

The dough (don't worry this is easy)

1 C. unbleached white flour
1¼ tsp. fast acting yeast
(or ½ a ¼ oz. package)
1 TBSP olive oil
1½ tsp. honey
½ tsp. salt
½ C. yellow cornmeal

The fixings

¼ lb. escarole, washed, spun dry and coarsely chopped (about 3 ½ C. loosely packed)
2 TBSP. olive oil
1 clove garlic minced
Cornmeal for sprinkling on the baking sheet
¼ C. crumbled gorgonzola
1 red bell pepper, cut into thin julienne strips
½ diced fresh mozzarella
1 TBSP. fresh rosemary chopped

Adapted from "Gourmet," February, 1987

Make the dough:

- In a food processor combine ½ C. of the flour and yeast.
- With the motor running, add ½ C warm water (130°F) and then turn the motor off
- Add the oil, honey, salt, cornmeal and remaining ½ C. of flour; process until it forms a ball.
- Turn out onto a lightly floured surface and knead 8-10 times.
- Form into a ball and let it rest in a warm place under a dish towel.

Make the fixings:

- Cook the escarole in 1 TBSP. of the oil over moderate heat until it wilts slightly (1-2 minutes).
- Add the garlic and cook for another minute or two

Final Production & Assembly:

- Halve the dough and form into 2 balls.
- Stretch/roll out to make 2, 7" rounds, slightly thicker at the edges.
- Sprinkle cornmeal on an oiled baking sheet and transfer the rounds to the baking sheet.
- Drizzle each round with ½ tsp. of oil and top evenly with the escarole mixture, the gorgonzola, the bell pepper and the mozzarella. Sprinkle with the rosemary.
- Drizzle the finished pizzette lightly with oil (less than 2 tsp.) and bake for 10-12 minutes or until the crust is golden and the mozz bubbling.

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