Recipe: Iron Skillet pizza with Chanterelles

Making the dough (NO KNEADING required)

Ingredients:
1 cup unbleached flour+ extra for dusting (about ½ c)
1 tbsp. whole wheat flour
1 tsp active dry yeast
½ c warm water (95 degrees F)
1 tbsp. half & half or milk (preferably organic)
1 tsp. honey & ½ tsp sugar
1 tbsp. extra virgin olive oil
1/3 tsp salt

Method (Overnight method):
This is a very easy and convenient way of making the pizza.

The dough is left over night on the kitchen counter to rise (and also ferment).

In a large measuring cup, place the water and the milk and warm - it should be lukewarm (ideally 95 degrees F). Add the yeast, honey and sugar and whisk and set the cup aside for 10 minutes.

In a large bowl, mix the flours and salt. Add one tsp of the olive oil

Pour the yeast mixture over the flour mixture. Use a wooden spoon to mix the dry and wet ingredients to form the dough, which will start to pull away from the sides of the bowl- it SHOULD be sticky at this point, but that is ok because this dough is a highly hydrated kind which provides soft crust.

Grease another bowl with the rest of the olive oil. With oil on your fingers, pick the dough and place it in the oiled bowl. Turn the dough over so it is greased on both sides.

Cover the bowl with a towel and leave on the kitchen counter for 10-12 hours (for example, if you make the dough at 10:00 p.m., you should get started on making the pizza around 10:00 a.m.).

The refrigerator method:
After you make the dough, Leave it on the kitchen counter for 45 minutes then cover with plastic wrap and place it in the fridge overnight for 10-12 hours.
When ready to use, get it out of the fridge, shape into a ball, cover for 20 minutes to proof then shape and use it to form the pizza.

**Making in Advance:**
The dough can be prepared ahead of time. Shape into a ball, place on a floured parchment paper, place in a plastic bag, zip and place in the fridge for up to two days. When ready to use the dough, get it out, sit it on the kitchen counter for 20-25 minutes to proof, then shape for the pizza.

**Pizza topping:**

**Ingredients:**

1 ½ cup chanterelle mushrooms cleaned and cut (you can use frozen)

1 c shiitake mushroom - peeled, washed and cut

6-7 slices of fresh mozzarella cheese (preferably organic).

1 c red onion, sliced

4 tbsp. extra virgin olive oil

4 cloves of garlic (use 2 cloves crushed in 2 tbsp. of the olive oil to infuse it for brushing the crust)

1/4 tsp salt and another pepper (salt to taste)

1 tsp oregano, ½ tsp ground fennel ½ tsp rosemary, ¼ tsp paprika

1 tsp Italian, pizza spices (or use a mixture of oregano, rosemary & fennel – or any herb combination you like)

A few fresh basil leaves

**Making the pizza**

1. 30 minutes before you bake the pizza, preheat the oven to 500 degrees F.
2. Prep a 10” iron skillet by sprinkling rice flour at the bottom and the sides (you can use any other skillet – the iron skillet makes the pizza crust soft on the inside and crispy on the outside)
3. On a floured surface, place the pizza dough and sprinkle some flour on it - try not to use a lot of flour. Don’t work the dough, just gather it in a ball and keep pushing the sides of the ball under it. Use your hand or a rolling pin to flatten the dough to the size of the skillet.
4. To proof the dough, sprinkle flour on a sheet of parchment paper then place the ball of dough on it. Cover with another parchment paper and let it sit for 20-25 minutes until you prep the toppings.
5. Place a skillet on medium heat. Pour the olive oil, add the onion, and sweat it for a couple of minutes until the onion looks translucent. Add the shiitake mushroom and sauté for two minutes. Add the chanterelle mushrooms and continue to sauté until the liquid starts to get absorbed. Add the salt, pepper, herbs, and garlic. Add the wine - the mixture should be moist
at this point, not too wet or too dry. Remove immediately from the heat and move the mushrooms to a dish to cool.

6. Spread the dough on a floured surface and stretch it to make a round that fits the skillet. Carefully place the dough in the skillet and gently press the bottom and the sides - make sure it is even.

7. Brush some garlic infused olive oil (or just olive oil) on the crust of the pizza

8. Sprinkle the Italian pizza spices then sprinkle 2 tbsp. of fresh parmigiano cheese. Place the mushroom mixture and top with the fresh mozzarella cheese. Place fresh basil and sprinkle some oregano on top.

9. Place the skillet on the stove on low heat for 3 minutes to get it started.

10. Place the skillet on the second shelf from the top in the oven – then lower the oven temp to 480. Bake for 18-20 minutes or until golden.

11. Get the pizza out of the oven and let it cool for 10 minutes before slicing it. Serve warm.