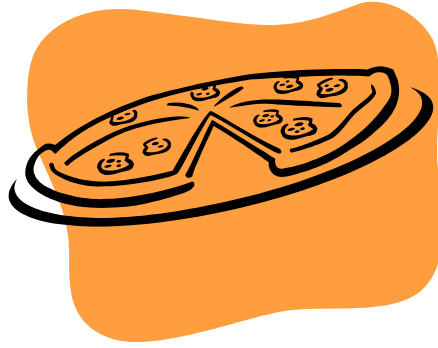


June Garden Pizza

Preheat the oven to 475.

Make the crust:

4 ½ cups flour
2 tsp salt
3 Tbs Italian herb mix (i.e. basil, oregano, marjoram, thyme)
1 Tbs black pepper
1 tsp instant yeast
¼ cup olive oil
1 ¾ cup cold water



Mix the flour, salt, herbs, pepper, and yeast together in a large bowl. Add the olive oil and water. Mix until smooth. The dough should be soft and quite sticky. Resist the urge to add more flour unless the dough feels particularly soupy. As you mix, the dough will gradually start to stick to itself more than to you and the bowl. Once smooth, coat the dough and your hands with olive oil. Divide the dough into 3 pieces. Reserve two the pieces for other recipes (once coated with oil, these pieces can be placed in bags and frozen for another use, or refrigerated for 3-5 days).

Gently round the remaining piece of dough into a loose ball, flatten into a disk and allow to rest as you prepare the remaining ingredients.

Crust topping:

1 large onion, finely chopped
2 med-large pears, cut into 1/8ths, cored, sliced into ¼ inch wedges
2 Tbs olive or grapeseed oil

Heat the oil over medium heat. Add the onions and pears. Reduce the heat to medium low and allow to caramelize, stirring occasionally.

Salad:

Large bowl of mixed salad greens
¼ cup olive or grapeseed oil
1-2 Tbs Dijon mustard
1-2 Tbs honey
2-3 Tbs fruit juice (i.e. apple, lemon, lime, pineapple)
1 med-large pear, cut into 1/8ths, cored, sliced
¼-1/2 cup feta cheese, crumbled

Whisk together oil, mustard, honey and juice in a small bowl. Taste and adjust the flavor. Toss some of the dressing with the salad greens to lightly coat. Reserve the remaining dressing for the table.

Assemble:

Coat your hands, the dough, and a clean working surface (or pan) with flour. Gently stretch and press the dough into a large circle. Work to avoid thick/thin spots. The crust should be relatively thin. Transfer the dough to a pan or stone. Brush the surface of the dough with olive oil. Mince 2 cloves of garlic and spread on the surface of the dough. With a fork, gently mash the caramelized onions and pears. Spread the mixture in a thin layer on the crust—all the way to the edge. Bake until golden and crisp, 15-20 minutes (depending on how thin your crust is!)

Remove the crust from the oven. Cut into quarters or eights, as needed. Divide onto plates and top with the dressed salad. Serve with fresh pear wedges, feta cheese and additional dressing at the table.

Comments:

It seems like a lot to do but as a last minute dinner decision, from start to eat took about 1 hour. If your spouse prepares it while you take a nap it's even easier, though two or more in the kitchen would speed things up. This is a great pizza to have on those late June days when Minnesota gardens aren't producing much more than salad greens. The weather is getting hotter over these solstice days and a salad pizza is cool and refreshing, not too heavy.