

PIZZA TWO WAYS

Margherita Tortilla Pizza / Kale, Bacon, White Bean Flatbread

Chef Di: Wednesday 1-3 Class # 2

SKILLS LEARNED

Knife skills
Cooking skills
Measuring skills

EQUIPMENT

Cutting board
Knife
Measuring cups and spoons
Griddle
Bowl

INGREDIENTS

Tortilla Pizza

Roma tomatoes 2-3
Flour Tortillas 12"-14:
Mozzarella Cheese
Fresh Basil

- Brush both sides of one tortilla with olive oil. Place the tortilla on grill or cast iron pan. Add Mozzarella cheese Thinly slice 1 tomato; arrange on top of cheese .Season with salt and pepper and top with more of the mozzarella. Drizzle lightly with olive oil.
Slide the tortilla into pan and cook until bottom is brown. Garnish with 1/4 cup of the shredded basil, cut the pizza into 8 wedges and serve. Repeat with the remaining tortillas, tomatoes, cheeses and basil.

Kale, Bacon, White Bean Flatbread

Flatbread or Pizza dough (I made mine, but you can buy from Trader Joes premade)

3 ounces roughly chopped kale leaves (remove stems, then weigh the leaves)
1 tablespoon extra virgin olive oil, plus more for drizzling
2 teaspoons freshly squeezed lemon juice
Kosher salt
Freshly ground black pepper
3/4 cup cooked white beans (prepared from dry*)
2 garlic cloves, finely chopped
1 ball pizza dough
4 ounces grated Fontina cheese
4 ounces grated mozzarella cheese
4 strips bacon, sliced and cooked until just crispy
1/4 teaspoon crushed red pepper flakes (add more to up the heat)
Freshly grated Parmesan cheese

INSTRUCTIONS

- Place kale in a medium bowl and drizzle with olive oil and lemon juice. Season with a couple pinches of salt and several turns of black pepper. Using your hands, massage the kale in a scrunching



motion to break down the leaves and get them evenly coated with the oil. Place beans and garlic in a small bowl and toss with a drizzle of olive oil, and a sprinkling of salt and black pepper, tossing to combine. Let both rest for at least 15 minutes. You can prep other ingredients while you wait!

- Preheat an oven to 500°F, and set an oven rack in the lowest possible position. Lightly coat a pizza pan with nonstick cooking spray.
- Very lightly drizzle the dough with olive oil, using your hands to evenly spread the oil around. Sprinkle dough with a small pinch of kosher salt around the edges. Top pizza evenly with grated Fontina and mozzarella cheese, then evenly scatter bacon, kale and white beans over top. Sprinkle the surface of the pizza with red pepper flakes, a little kosher salt and a dusting of Parmesan cheese.
- Transfer pizza to the oven on the lowest rack and cook until the crust is golden brown (bottom and crust) and the cheese is nice and bubbly (9 - 11 minutes). Let cool for a few minutes before cutting.