



Wild Nettle Pizza

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| 1 ½ LB | Pizza dough scaled into 4 6ounce balls (can buy a good quality frozen dough and follow the directions for defrosting) |
| 4T | Roast garlic puree |
| 1t | Crushed red pepper flakes |
| 2T | Pecorino |
| 4oz | Mozzarella, grated |
| 4oz | Provolone, grated |
| 4oz | Fontina, grated |
| 1LB | Wild nettles, (leaves picked from stem) |
| ½ bu | Fresh thyme (leaves only) |
| 3T | semolina flour |
| Tt | salt and pepper |
| Tt | olive oil |

Preheat oven to 500 ° F with a pizza stone on the bottom rack.

Blanch Nettles in salted boiling water for 1 minute, drain and plunge into an ice bath. Wring excess water from nettles and reserve.

Mix mozzarella, fontina and provolone together for your “pizza cheese” mix

Roll your pizza dough into 4 thin rounds, be careful to sprinkle your board or peel with semolina so it doesn't stick. Spread dough with roast garlic puree,

sprinkle with salt, crushed red pepper and pepper. Sprinkle with pecorino and then thyme. Roughly chop nettles and sprinkle $\frac{1}{4}$ onto each pie. Top with your pizza cheese. Carefully slide the pizza onto the stone in your oven and bake until the edges are lightly browned and crispy. Should take 5-6 minutes, remove and add the next pie. Slice with a pizza wheel into 6 or 8 slices. Drizzle with a little extra virgin olive oil. Bon Apetito!

Melissa Kelly 2008