



Spinach White Pizza

A crisp crust topped with an easy, creamy blend of cheese and herbs, and garnished with green spinach, makes a delicious and pretty pizza.

Recipe courtesy of King Arthur Flour. For more information, visit kingarthurfLOUR.com.

Ingredients

Crust

3 cups Italian-Style Flour, or other soft (lower protein) flour
1 tablespoon Baker's Special Dry Milk or nonfat dry milk
1 tablespoon Pizza Dough Flavor, optional
1 ¼ teaspoons salt
2 teaspoons sugar
¾ cup (6 ounces) lukewarm water
2 tablespoons olive oil
2 teaspoons instant yeast

Topping

1 ½ cups ricotta cheese (whole milk ricotta gives the creamiest result)
1 ½ cups shredded mozzarella cheese or pizza cheese blend
2 to 4 teaspoons Pizza Seasoning (use the smaller amount if you use the optional feta)
2 tablespoons olive oil or garlic oil, plus additional for brushing in pans and atop pizzas
One 10-ounce bag baby spinach; or use frozen spinach (see tip below)
Pinch of salt
1 cup crumbled feta cheese, optional

Instructions

Crust

Mix all of the ingredients — by hand, mixer, or bread machine — to make a soft, supple dough. Knead for 5 minutes, put the dough in a lightly greased bowl, and cover with plastic. Allow the dough to rest for at least 15 minutes.

Set the EGG for indirect cooking at 425°F/204°C.

Divide the dough in half, and pat each onto a pizza stone. Let the dough rise, covered, while you prepare the topping.

Topping

Mix the ricotta, shredded cheese, and Pizza Seasoning until well combined. Set it aside.

Heat 2 tablespoons of the garlic oil in a grilling wok. Add the spinach and sprinkle on the salt. Using tongs, turn the spinach as it wilts. When the spinach is barely wilted, transfer it from the pan to a strainer, to drain.

Bake the crusts for 10 minutes, then remove them from the EGG. Brush them lightly with olive oil or garlic oil. Spread the ricotta topping evenly over the crusts, about ¼" thick.

Sprinkle on the feta, then divide the spinach evenly between the two pizzas.

Return the pizzas to the EGG, and bake them until the crust is crisp and the feta is a bit browned, about 10 to 12 minutes. Serve warm.

Makes 2 pizzas/about 16 slices.