

Cheesy Mushroom Pizza

Recipe courtesy of Liz Burrell

Ingredients

- 1 pizza dough ball, homemade or store bought
- 2 large spoonfuls of pizza sauce
- 8-1/4 inch slices fresh mozzarella cheese
- 1/2 cup shredded mozzarella
- 1 cup mushrooms, sliced
- 10 fresh basil leaves
- 1 tbsp (or more if you like) minced garlic
- 2 tbsp melted butter (add 1 tbsp garlic to this as well if you prefer garlic butter)
- 1 tbsp flour
- 1/2 tbsp. cornmeal
- 1/4 cup parmesan (for sprinkling once the pizza is cooked)

Equipment

- Big Green Egg Pizza Stone
- Parchment paper

Method

Set the EGG for indirect cooking with a convEGGtor at 425-450°F (218-232°C).

Sprinkle the dough and the rolling surface with flour; roll the dough to the desired thickness. Place parchment paper onto the pizza peel, and sprinkle with the flour and cornmeal. Place the pizza dough onto the parchment paper, and spoon the pizza sauce onto the dough evenly; stopping about 1 inch away from the edges. Sprinkle 1 tbsp. of minced garlic onto the sauce.

Add the fresh mozzarella rounds, mushrooms and basil evenly over the crust. Sprinkle the remaining tablespoon of minced garlic over the top. Add the shredded mozzarella evenly over the top.

Slide the pizza and parchment paper onto the baking stone. After 5-7 minutes, loosen the pizza from the parchment paper and remove the paper, leaving the pizza on the pizza stone. Bake for 15-20 minutes or until golden brown; rotate the pizza 180° once during the cook. Brush the crust with garlic butter and sprinkled parmesan and serve!



Classic Pizza Sauce

Ingredients

2 tbsp extra virgin olive oil
3 cloves garlic, minced
1 6 oz. can tomato paste
1 16 oz. can crushed tomatoes
½ onion, finely minced
10 fresh basil leaves, finely chopped
½ tsp dried (or fresh) oregano (if fresh, finely chopped)
1 tsp sugar
1½ tsp kosher salt
½ tsp freshly ground black pepper

Method

Set the EGG for direct cooking without a convEGGtor at 400°F/204°C.

In a Dutch oven, add the extra virgin olive oil and minced garlic. Sauté until the garlic is fragrant and tender. Add the remaining ingredients, making sure to mix well. Cover and bring to a simmer, and then reduce the EGG temperature to 350°F/177°C and cook for an additional 10-15 minutes. If you don't need the full amount of sauce, you can let it cool down and freeze for later use.

Basic Pizza Dough Recipe

Recipe developed by Bobby Flay

Ingredients

3½ to 4 cups bread flour, plus more for rolling
1 tsp sugar
1 envelope instant dry yeast
2 tsp kosher salt
1½ cups warm water
2 tbsp plus 2 tsp extra virgin olive oil

Method

Combine the bread flour, sugar, yeast and kosher salt in the bowl of a stand mixer and combine. While the mixer is running, add the water and 2 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time,



until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.

Add the remaining extra virgin olive oil to a bowl, add the dough, cover the bowl with plastic wrap and put it in a warm area to let it double in size, about 1 hour. Turn the dough out onto a lightly floured surface and divide it into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes before rolling.

