

# CARAMELIZED ONION WHITE PIZZA WITH BACON AND DIJON DANDELION SALAD

**Contestant: Lisa Speer – Palm Beach, FL**

Cavit Varietal Pairing: Pinot Grigio



## Dough

3 C all-purpose unbleached flour  
½ tsp fine sea salt  
pinch granulated sugar  
1 packet granulated dry yeast  
¾ C warm water

¼ C sparkling wine, preferably Lunetta  
Prosecco, at room temperature  
2 T extra virgin olive oil,  
plus more to grease bowl

## Topping

2 T unsalted butter  
¼ C extra virgin olive oil, divided  
1 large sweet onion, thinly sliced  
fine sea salt and freshly ground black pepper  
1 C ricotta cheese  
1 C shredded mozzarella cheese  
1 clove garlic, minced  
¼ teaspoon freshly grated nutmeg  
¼ C freshly grated parmesan cheese

1 T champagne vinegar  
1 to 1½ tsp Dijon mustard  
1 tsp minced shallot  
pinch granulated sugar  
5 C fresh young dandelion greens (arugula  
leaves may be substituted)  
½ pound applewood smoked bacon, cooked  
until crisp and coarsely crumbled

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## Instructions

- Combine flours, salt and sugar in a medium bowl; whisk well.
  - Combine water, prosecco and yeast in a large bowl; stir until dissolved. Stir in oil. Add flour mixture gradually, stirring until dough comes together and pulls away from the sides of the bowl.
  - Turn out dough onto a lightly floured work surface; knead until no longer sticky.
  - Coat a large bowl lightly with oil. Add dough; cover with a kitchen towel. Allow dough to rise in a warm place about 1 ½ hours, or until double in size. Punch dough to release gases; replace cover and allow to rise again, about 1 hour, or until double in size.
  - Meanwhile, place a pizza stone on the middle rack of oven and preheat oven to 500 degrees F.
  - Combine butter and 1 T of the oil in a large skillet over medium heat. When butter is melted add onion; season lightly with salt and pepper. Cook until soft, stirring often. Reduce heat to low and continue to cook, stirring occasionally, until onion is deep golden brown.
  - Uncover dough and punch down. Divide in half. Place half of dough on a lightly floured surface and sprinkle lightly with flour. Stretch, pressing down on the center, into a 12" circle, leaving the outer edge a bit thicker than the middle. Cover remaining dough with plastic wrap and refrigerate for another use.
  - Combine ricotta, half of the mozzarella, garlic and nutmeg in a large bowl; stir until well mixed. Spread mixture over the dough's inner circle; sprinkle evenly with onions, remaining mozzarella and parmesan.
  - Slide pizza onto the hot pizza stone using a lightly floured baker's peel. Bake about 10 minutes, or until bubbly and golden.
  - While pizza is baking, combine remaining oil, vinegar, mustard, shallot and sugar in a large bowl. Season to taste with salt and pepper and whisk to combine. Add greens and bacon; toss to coat.
  - Carefully transfer hot pizza to a cutting surface. Scatter with greens. Cut into slices with a sharp pizza cutter or knife; serve immediately with glasses of chilled Lunetta Prosecco.
- Yield: 2 to 4 servings.

