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Four-Cheese Pizza Bianca

Makes 3 12-in. (30 cm.) pizzas. Serves 6.

This twist on the classic white pizza hides wilted spinach between two sumptuous layers of cheese.

1 recipe basic thin pizza crust (below)
2 cups ricotta
2 tbsp. finely chopped fresh basil
Salt and freshly ground black pepper
Pinch of nutmeg
1 cup wilted and chopped spinach
3/4 cup shredded mozzarella
3/4 cup grated fontina
1/4 cup finely grated Parmesan
1/4 cup grated Romano

Preheat oven to 500°F (250°C). Place pizza stone or unglazed clay tiles on bottom of gas oven or lowest rack of electric oven. Following instructions, make three 12-in. (30-cm.) discs of pizza dough.

To prepare topping, combine ricotta and basil in a medium bowl. Season with salt, pepper, and nutmeg. Lightly dust pizza peel with flour or cornmeal. Place one disc of pizza dough on peel and spread 2/3 cup ricotta mixture over the dough, leaving 1/2-in. (1-cm.) border around the edge. Arrange 1/3 of the spinach over ricotta and top with the four cheeses. Gently shake pizza from the peel to the stone or tiles.

Bake 4 to 6 minutes, until cheese is melting and crust is puffy around edges and crispy on the bottom. Slide the peel back under the pizza to remove from oven. Repeat with remaining 2 pizzas.

(continued on the next page)



Four Cheese Pizza Bianca, (continued)

Basic Thin Pizza Crust

This crust rises only once and bakes in minutes, making it the quickest crust to make. It can be made into three 12-in. (30-cm.) pizzas, as described below, or divided into six individual 6-in. (15-cm.) pizzas. Baking time remains consistent.

1-1/2 cups all-purpose flour
1-1/2 cups bread flour
1 tsp. granulated sugar
1 tsp. quick-rise yeast
1 tsp. salt
1-1/2 tbsp. extra-virgin olive oil
1 cup very warm water

To prepare the pizza dough, combine 2 cups of the flour with the sugar, yeast, and salt in bowl of standing mixer. Set aside. Combine olive oil and warm water. With paddle attachment, slowly stir the water and oil into the flour mixture until well combined. Mix in 1 cup flour.

Change to dough hook attachment and knead on low for 4 to 5 minutes, until dough comes together as a ball and is smooth and elastic. If not using a standing mixer, turn dough onto a lightly floured surface and knead by hand for about 10 minutes.

Place dough in lightly oiled bowl and cover with clean paper towel. Set aside in a warm spot for 1-1/2 to 3 hours, until dough has almost doubled in volume.

Once dough has risen, use a sharp knife to divide the ball into 3 equal pieces. Shape each into a ball, and flatten to form a disc. Using fingers or rolling pin, stretch out each disc to 12-in. (30-cm.) rounds and very thin – about 1/12 in (0.5 cm.).