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### White Pizza with Rapini & Roasted Garlic

#### **Dough Ingredients:**

*Active time: 20 minutes, Rising time: 70 minutes*

*Makes 2 pan-style crust (14" pizzas) or 4-6 thin crust small (10" pizzas)*

- 1.5 cups warm water
- 1 packet of yeast
- 3.5-4 cups bread flour
- 1 tbsp honey
- 1 tsp kosher salt
- 2 tbsp olive oil

#### **Pizza Toppings:**

- 1 bulb garlic, roasted
- 1 small bunch rapini, sautéed
- fresh mozzarella, sliced
- Parmesan cheese
- crushed red pepper
- olive oil
- kosher salt

#### **To roast garlic:**

To roast garlic: Preheat oven to 400 °, cut top off garlic bulb, place in tin foil and drizzle with olive oil. Wrap tin foil around garlic, and bake until very soft. (About 40 minutes). After roasting, cool, then squish the roasted cloves into a bowl for later use.

#### **Dough Directions:**

1. Warm water to 110 ° in the microwave. Add yeast and let bloom.
2. Meanwhile, in a large bowl mix flour and salt. Add yeast water, honey and olive oil to the dry mixture.
3. Stir together until a ball is formed. (If dough is too sticky, add a little bit of flour 1 tbsp at a time. If the dough is too firm, add a little water 1 tbsp at a time.)
4. Once dough is formed into a ball, transfer to a floured work surface and knead a few times. Then place in an oiled bowl, cover with a cloth and let rise about 1 hour until dough doubles in size.
5. After the rise, punch down, remove from bowl and divide into two halves.
6. Cover with cloth for an additional 10 minutes, Now you're ready to roll the dough out for pizza crusts!

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**Prepare Rapini:**

1. Remove leaves from stems and coarsely chop leaves. Trim stems and cut into 2" slices.
2. In a large pot of boiling water, quickly boil rapini for 1 minute, then place in an ice water bath to cool. This blanching step helps to remove some of the bitter taste.
3. In a large skillet, heat 2 tbsp olive oil and briefly sauté over high heat until crisp tender. Season with a few shakes of crushed red peppers, kosher salt and freshly ground pepper. Set aside for pizza

**Assembly Directions:**

1. Preheat oven to 450\*.
2. Carefully roll out dough on a floured surface in the shape desired.
3. Partially bake the crust until slightly brown, about 5-7 minutes.
4. Follow by loading on the toppings. Start with a smear of roasted garlic and olive oil, then add Parmesan cheese, mozzarella cheese & finally the sautéed rapini.
5. Bake until cheese is bubbly and crust is golden brown about 10-15 more minutes depending on your oven. Cool, slice & enjoy!