

# KITCHENART

THE STORE FOR COOKS

---

1550 Win Hentschel Blvd.

West Lafayette, IN 47906

(765) 497-3878

---

## 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 (14" pizzas)*

1 1/2 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:**

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, let cool then squish the roasted cloves into a bowl to use later.

PRO TIP: Rub your hands on stainless steel to remove any pesky garlic smell from your fingers!

### **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!

***Continued on Page 2***

# KITCHENART

THE STORE FOR COOKS

---

---

1550 Win Hentschel Blvd.

West Lafayette, IN 47906

(765) 497-3878

---

---

*Page 2, White Pizza continued*

**Prepare Rapini:**

1. Remove leaves from stems and coarsely chop leaves. Trim stems & 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 until you make your desired shape. (We like organic ovals!)
3. Par bake until crust is slightly golden brown, about 5-7 minutes.
4. After par baked, load on toppings. Start with a smear of roasted garlic and olive oil, then add Parmesan cheese, mozzarella cheese and 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!