

EDAMAME SHAVED ASPARAGUS AND PANCETTA PIZZA

INGREDIENTS

For the pizza dough

2 tablespoons sugar
1 teaspoons kosher salt
1 tablespoon olive oil
3/4 cup warm water
2 cups bread flour
1 teaspoon instant yeast
1 teaspoons olive oil

For the pesto sauce

1 bunch fresh basil, chopped (2 1/2 cups lightly packed)
1/4 cup pine nuts
1/3 cup parmesan cheese
2/3 cup olive oil
2 tablespoons fresh lemon juice
2 cloves garlic, minced
1/2 teaspoon kosher salt, to taste

for the pizza itself

1 pound pizza dough (see above)
1 pound asparagus
1/2 cup shelled edamame (thawed if using frozen)
2 ounces thinly sliced pancetta
1/3 cup pesto sauce (recipe above)
1 to 1/2 cups mozzarella cheese, grated

DIRECTIONS

In a stand mixer, the following ingredients in this order: sugar, salt, olive oil, water, 1 cup of flour, yeast, and remaining cup of flour. Using the paddle attachment, start the mixer on low and mix until the dough just comes together, forming a ball. Lube the hook attachment with cooking spray. Attach the hook to the mixer and knead for 15 minutes on medium speed. Tear off a small piece of dough and flatten into a disc. Stretch the dough until thin. Hold it up to the light and look to see if the baker's windowpane, or taut membrane, has formed. If the dough tears before it forms, knead the dough for an additional 5 to 10 minutes. Roll the pizza dough into a smooth ball on the countertop. Then place the dough ball into a stainless steel or glass bowl. Add 2 teaspoons of olive oil to the bowl and toss to coat. Cover with plastic wrap and refrigerate for 18 to 24 hours (cold rise).

To Prepare the Pesto Sauce, in a small food processor or blender, add all of the ingredients for the pesto sauce except for the oil and blend/pulse quickly until ingredients are roughly chopped. Add the oil (you can do so in a steady stream if using a food processor or add oil all at once if using a blender), and blend until desired consistency is achieved. If desired, add more oil to get a thinner consistency. Set aside until ready to use.

To prepare the pizza, preheat oven to 450F.

Take the dough out of the fridge and let come to room temperature, about 20 minutes. In the meantime, prepare your toppings. Lay the pancetta slices on a large baking sheet and bake for 15 to 20 minutes, or until browned but not too crispy. Remove from the oven and allow pancetta to cool. Chop and set aside. In order to peel the asparagus into ribbons, hold firmly by the woody stalk. Using a vegetable peeler, peel long strands of the asparagus into a bowl. Once the stalk becomes difficult to peel, you can chop what is left and use it too if you like. Repeat for the whole pound of asparagus. Set aside until ready to use. Make sure that your edamame are rinsed and dried.

Dust a large baking sheet with cornmeal or flour. Roll out, stretch, or otherwise form your dough and lay it on the baking sheet. Don't worry if it isn't perfectly round; make it any shape you like. Slide it only Bake in the oven for 5 to 7 minutes without ingredients. Remove from the oven and spread 1/3 cup of pesto sauce (or desired amount) over the crust. Sprinkle the mozzarella cheese, then add all of the shaved asparagus, edamame, and chopped pancetta. Return to the oven and bake for 20 to 25 minutes until cheese has melted and crust has crisped up. Remove pizza from the oven and allow it to cool about 10 minutes before serving.