

PIZZA BIANCO

DESCRIPTION

Pizza almost always revolves around the classic tomato and cheese partnership. This recipe is a creamy white sauce that can be adapted for either a ham and mushroom pizza or something like an artichoke and anchovy combination. The key is a really good white sauce and the rest is just a chance to experiment. The same white sauce can also be a lovely used with some pasta for a quick Alfredo. In this recipe we've taken the pulled pork trend and tried to pair it with a classic Italian style pizza.

90
mins

serves
2

INGREDIENTS

For the White Sauce:

50g Trewithen Dairy Cornish Butter
75g Flour
1 clove chopped Garlic
100g Trewithen Dairy Cornish Milk or Double Cream 50g
grated Parmesan
Pinch of Salt & Pepper

For the Topping:

Sprig of Rosemary
100g Finely sliced New Potato
250g Higher Welfare Shredded Pork
1 tbsp Capers
1 tbsp Green olives
1/2 Fennel Bulb sliced finely as shavings

For the Dough:

500g 00 Flour
280ml Water
60 ml Olive Oil
20 g live yeast
Pinch of Salt [Alternatively – try this recipe on an open
grilled sandwich bread like ciabatta]

METHOD

Make a quick pizza dough by mixing the yeast and water in a bowl and leaving for 10 minutes. Then sift the flour and salt into a large bowl and add the active yeast water. Knead on a gently floured surface for 5-10 minutes and leave in a greased bowl covered with cling film. Set aside in a warm place for 45 minutes whilst you make the white sauce and topping.

Once the dough has risen divide it into two and roll out until roughly 30cm in diameter. Spread the sauce over the base and spread topping evenly over the top. Oven bake in a preheated oven for 10minutes at 220 °C. Garnish with Rocket, shavings of Parmesan and a drizzle of Preserved Lemon Oil.