



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Pizza with Figs, Prosciutto, Gorgonzola, Balsamic, and Arugula (adapted from Bon Appetit via epicurious)

Makes 1 12-inch pizza, serving about 3 people

6 small dried figs, cut into thin slices
2 tablespoons balsamic vinegar, divided
cornmeal (for sprinkling)
12 ounces ($\frac{3}{4}$ pound) pizza dough, after its first rise
1 cup crumbled Gorgonzola cheese (about 4 ounces)
3 ounces thinly sliced prosciutto, cut into strips
2 teaspoons extra-virgin olive oil
3 ounces stemmed arugula

1. Place a pizza stone on the bottom rack of the oven and preheat the oven to 500°C. Put the figs in a medium bowl and drizzle 1 tablespoon of the vinegar over them. Set aside.
2. Gently flatten the dough, then pick it up and stretch it out, keeping it as circular as possible. Curl your fingers and let the dough hang on your knuckles, moving and rotating the dough so it stretches evenly. If it tears, piece it together. If the dough stretches too much, put it down and gently tug on the thick spots.
3. Dust a pizza peel with cornmeal and transfer the round of dough to the peel. Rearrange the dough to something reasonably circular; stab it several times with a fork. Top the pizza with the cheese, figs, and prosciutto.
4. Transfer the pizza from the peel to the hot stone. Bake for 8-10 minutes, until the crust is spotty brown. Let the pizza cool on the peel for about 5 minutes.
5. Meanwhile, whisk the remaining 1 tablespoon vinegar with the oil and a pinch of salt and pepper; toss the arugula with the dressing. Spread the salad evenly over the pizza. Slice and serve.