



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## **Pizza Bianca with Goat Cheese and Greens** (adapted from Love and Olive Oil)

1 pound pizza dough (½ of this recipe), fully risen and at room temperature  
2 teaspoons olive oil  
3 cloves garlic, minced  
¼ teaspoon crushed red pepper  
1 bunch kale, washed, stems removed  
salt  
4 ounces (½ cup) part-skim mozzarella, shredded  
4 ounces goat cheese, crumbled

1. Place a pizza stone on the bottom rack of the oven and preheat the oven to 500°C. Divide the dough in two and shape each portion into a ball. Set the balls of dough aside, loosely covered, to allow the gluten to relax.
2. Heat the oil, garlic, and crushed red pepper in a Dutch oven over medium heat until the garlic sizzles. Add the kale, ¼ teaspoon salt, and 2 tablespoons of water; cover and cook, stirring occasionally, until the kale wilts, about 5 minutes. Remove the lid and continue cooking and stirring until the water evaporates, about 1 minute.
3. Work with one ball of dough at a time on a lightly floured surface or a damp cloth. Flatten the dough, then pick it up and gently stretch it out, trying to keep 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. Transfer the round of dough to a large square of parchment paper; slide onto a pizza peel.
4. Top one round of dough with half of each of the kale mixture and cheeses. Slide the pizza with the parchment onto the hot baking stone. Bake for 8-10 minutes, until the crust is browned around the edges. Transfer the pizza to a cooling rack without the parchment. Let the pizza rest for 5 minutes before serving. Repeat with the remaining ingredients.