



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Pizza with Prosciutto, Goat Cheese, and Roasted Tomatoes

Makes one 12-inch pizza, serving about 3 people

1 cup grape tomatoes, halved
salt
cooking spray
1 pound pizza dough ($\frac{1}{3}$ of this recipe)
2 ounces goat cheese, room temperature
2 tablespoons pesto
 $\frac{1}{4}$ teaspoon red pepper flakes
4 ounces (1 cup) shredded mozzarella cheese
 $\frac{1}{4}$ cup ($\frac{1}{2}$ ounce) freshly grated parmesan
2 ounces prosciutto, sliced

1. Place a pizza stone on the bottom rack of the oven and preheat the oven to 300 degrees. Adjust another rack to the middle oven position. Line a baking sheet with parchment paper or a silicone mat. Arrange the tomatoes, cut-side up, on the baking sheet. Sprinkle lightly with salt and spray with cooking spray. Bake for 30 minutes, until shriveled. Remove the tomatoes from the oven, set aside, and increase the oven temperature to 500 degrees.
2. Shape the dough into a ball. Set it aside for 10 to 30 minutes, loosely covered, to allow the gluten to relax. In a small bowl, combine the goat cheese, pesto, and red pepper flakes.
3. Working 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. Spread the goat cheese mixture over the dough, then evenly disperse the mozzarella, tomatoes, and parmesan over the goat cheese. 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. Top with the prosciutto. Let the pizza rest for 5 minutes before serving.