



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Pizza with Lamb Meatballs, Caramelized Onions, and Parsley (inspired by Bon Appétit)

Serves 6

I tried this with both fresh mozzarella and the firmer type, and while they were equally tasty, the firmer cheese did a better job of gluing the meatballs to the pizza. Lamb meatballs that roll onto the floor to get coated in cat hair are sad.

12 ounces ground lamb
1 egg
salt
freshly ground black pepper
2 tablespoons olive oil, divided
2 onions
2 pounds pizza dough ($\frac{2}{3}$ of this recipe), fully risen
1 (14-ounce) can whole or diced tomatoes packed in juice (not puree), drained
8 ounces (2 cup) shredded mozzarella
1 ounce ($\frac{1}{2}$ cup) grated parmesan
 $\frac{1}{4}$ cup minced parsley

1. Use your hands to evenly combine the lamb, egg, $\frac{1}{2}$ teaspoon salt, and a pinch of black pepper. Form the mixture into balls about $\frac{1}{2}$ -inch in diameter. In a 10-inch nonstick skillet, heat 1 tablespoon oil over medium-high heat until almost smoking. Add the meatballs and cook until well browned on a couple sides, about 4 minutes, turning about once a minute with a spatula. Wipe out the skillet.
2. Heat the remaining tablespoon of oil in the now-empty skillet over medium-high heat until shimmering; stir in the onions and a pinch of salt, and cook, stirring frequently, until the onions just begin to brown, about 8 minutes. Reduce heat to medium-low and cook, stirring frequently, until the onions have softened and are medium golden brown, about 15 minutes longer.
3. Meanwhile, place a pizza stone on the bottom rack of the oven and preheat the oven to 500°C. Divide the dough in half; shape each portion into a ball. Let the balls of dough relax for 10 to 30 minutes.
4. Pulse the tomatoes in a food processor 10-12 times, until they're pureed. Transfer them to a fine-mesh strainer set over a large bowl and let them drain, stirring occasionally, for at least 10 minutes. Discard the liquid in the bowl, transfer the tomatoes from the strainer to the now-empty bowl, and stir in a pinch of pepper and $\frac{1}{8}$ teaspoon of salt.
5. 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.
6. Line a pizza peel (or the back of a baking sheet) with parchment paper and transfer the round of dough to the peel, rearranging it to something reasonably circular. Spread half of the sauce over the dough, then top with half of the mozzarella, meatballs, onions, and parmesan. Transfer the pizza to the hot pizza stone. Bake for 8-10 minutes, until the cheese is bubbling and the bottom of the crust is spotty brown. Remove the pizza from the oven, sprinkle half of the parsley over it, and let it cool on cooling rack for about 5 minutes before slicing and serving. Repeat with the remaining ingredients.