

THE WAY THE COOKIE CRUMBLES



Pizza with Ricotta, Caramelized Onions, and Prosciutto (adapted from The New York Times via Smitten Kitchen)

1 tablespoon olive oil
1 large onion, halved and sliced
salt
pinch crushed red pepper flakes
2 ounces prosciutto, cut or torn into approximately 1-inch pieces
1 cup ricotta cheese (made from 4 cups milk, if homemade)
1 pound pizza dough, fully risen and at room temperature (1/3 of this recipe)

1. Place a pizza stone on the bottom rack of the oven and heat the oven to 500 degrees.
2. Heat the oil in a medium skillet over medium 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 the heat to medium-low, add the crushed red pepper flakes, and cook, stirring frequently, until the onions have softened and are medium golden brown, about 15 minutes longer.
3. Meanwhile, shape the dough into a ball. Set it aside for 10 to 30 minutes, loosely covered, to allow the gluten to relax.
4. 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 the parchment with the dough onto a pizza peel.
5. Spread the ricotta evenly over the dough, then evenly disperse the onions over the ricotta. 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.