

THE WAY THE COOKIE CRUMBLES



Pizza with Zucchini, Goat Cheese, and Lemon Pizza (adapted from The Food Lab)

Makes one 10-inch pizza

I use a baking steel, not a baking stone. I've found that it makes for a lighter crust with a crisper base. However, if you leave the parchment paper on the steel under the broiler for the full five minutes, it will burn to a blackened flaky crisp. After one minute under the broiler, I use a spatula to lift the edge of the pizza and pull out the parchment paper with tongs.

$\frac{3}{4}$ pound pizza dough
1 small zucchini
1 clove garlic, minced
 $\frac{1}{2}$ teaspoon salt
2 teaspoons olive oil
4 ounces fresh mozzarella, diced into 1-inch cubes
2 ounces goat cheese, crumbled
2 teaspoons lemon juice
2 scallions, thinly sliced

1. Place a pizza stone on a rack about 5 inches below the broiler and heat the oven as high as it goes for at least 45 minutes. Shape the dough into a ball; cover and set aside for about 30 minutes to allow the gluten to relax.
2. Slice the zucchini into rounds $\frac{1}{8}$ -inch thick, then slice each round into slivers $\frac{1}{8}$ -inch thick. In a small bowl, combine the zucchini, garlic, and salt; set aside for 30 minutes.
3. Drain the zucchini, then transfer it to a kitchen towel; squeeze it as dry as possible. Transfer the zucchini back to the empty bowl, add the oil, and stir to evenly coat it.
4. Gently flatten the dough, then pick it up and stretch it out to about 10 inches, 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 unevenly, put it down and gently tug on the thick spots.
5. 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. Top with the mozzarella, then the zucchini and goat cheese. Transfer the pizza with the parchment paper to the hot pizza stone.
6. Immediately turn the oven off and the broiler on (to high, if yours has settings). Bake the pizza for about 5 minutes, until the bottom crust is spotty browned. Transfer the pizza to a cooling rack and drizzle the lemon juice evenly over the top, then evenly distribute the scallions over the pizza. Cool about 5 minutes before slicing and serving.