

White Pizza with Sausage, Pancetta, Leeks, and Parmesan
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Ingredients:

Toppings:

- 1 tablespoon olive oil
- 1 pound Andouille chicken sausage, sliced
- 4 ounces pancetta
- 1 large leek, white and light green parts only, chopped

White Sauce:

- 1 tablespoon unsalted butter
- 1 tablespoon all-purpose flour
- 2/3 cup milk (I used 2%)
- 1 1/2 cups shredded asiago cheese
- 1/2 teaspoon salt

For pizza assembly:

- 1 pound of your favorite pizza dough (I used whole wheat from Trader Joe's)
- 1/2 cup freshly shaved parmesan cheese

Directions:

To prepare the toppings, heat olive oil in nonstick skillet over medium heat. Add sausages, pancetta, and leeks and sauté 12 to 15 minutes or sausages are browned and leeks are tender.

To make the sauce, melt butter in a large saucepan over medium heat. Whisk in flour until smooth and cook one more minute or until mixture starts to brown. Whisk in milk and bring to a boil. Reduce heat to low and mix in asiago cheese and salt. Heat 3 to 5 minutes or until cheese is melted and mixture is smooth, whisking occasionally.

To make the pizza, heat oven and a pizza stone to 500°F. Place pizza dough onto a surface spread with semolina flour and spread dough into desired shape. Place shaped dough onto a greased peel or pizza pan and evenly spread sauce on top; sprinkle evenly with toppings. Either place pizza directly onto the pizza stone if using a peel or place the pizza pan on top of the pizza stone and bake at 500°F for 8 to 10 minutes or until crust is golden brown; sprinkle parmesan cheese on top. Cool for 5 minutes and cut into slices. Makes 8 slices.