

Mushroom & Artichoke Pizza

From the blog For Love of the Table

Dough for a 12-inch pizza, made through the first rise

Olive oil

1 small or half a large red onion, thinly sliced

Several sprigs of thyme, picked

4 oz. Oyster mushrooms, trimmed and torn into 1-inch pieces

2 Artichokes, roasted and sliced as described above

4 to 5 oz. coarsely grated Fontina Cheese

Place a medium sauté pan over medium high heat. When the pan is hot, add a tablespoon or so of olive oil along with the red onion and a pinch of salt. Sauté, tossing occasionally, until the onion is softened and caramelized in spots—about 5 minutes. Add the thyme and toss to combine. Set aside.

Heat another sauté pan, preferably non-stick, over high heat. Add some olive oil and then the mushrooms. Quickly sauté until tender and nicely browned. Remove from the heat and season with salt and pepper.

Build the pizza: On a lightly floured surface, roll the dough out into a 12-inch circle. Transfer the dough to a pizza pan or baking sheet that has been lightly dusted with semolina, fine cornmeal, or flour. Using your fingers, push up the edges of the dough to make a slight rim. Spread a thin layer of olive oil over the crust. Scatter with half of the cheese. Scatter onions, followed by the mushrooms, followed by the artichokes evenly over the cheese. Top with the remaining cheese.

Place the pizza in its pan on a pre-heated pizza stone in a pre-heated 450° to 500° oven. (If you are adept with the use of a peel, build the pizza on the peel and slide the pizza directly onto the hot stone.) Bake until the crust is golden brown on the bottom and the cheese is bubbling, about 12 to 15 minutes. To insure a crisp crust, slide the pizza off of the pan to finish cooking directly on the pizza stone for the last minute or two of baking. When the pizza is done, transfer to a cutting board and cut into wedges and serve.

This pizza will serve 2 to 4 people, depending on appetites and what else you are serving.

<http://www.forloveofthetable.com/2010/04/pizza-and-pasta-featuring-artichokes.html>

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