



WINE COUNTRY PICNIC

Kale Salad Mezzaluna with Golden Balsamic Vinaigrette

Is it a pizza, or is it a salad? This mash-up is everything you want it to be! A crunchy pizza crust encases tender kale-cabbage salad dressed with a honey-sweet balsamic dressing. To take it for a picnic, precook the pizza dough and pack up the salad and dressing separately, then assemble the mezzaluna just before serving.

MAKES 2 MEZZALUNAS

Two 8-oz balls pizza dough, homemade (page 205) or store-bought

Semolina or fine cornmeal, for dusting

Olive oil, for brushing

Kosher salt and freshly ground pepper

1 large bunch lacinato (dinosaur) kale

1 cup finely shredded red cabbage

¾ cup Golden Balsamic Vinaigrette (page 214)

½ English cucumber, halved lengthwise, seeded, and diced

2–3 tablespoons unsalted toasted sunflower seeds

1 avocado, halved, pitted, peeled, and diced

If using homemade dough, cover the dough balls and let come to room temperature for 4–6 hours; for store-bought dough, let the dough come to room temperature for 2–3 hours.

About 30 minutes before you are ready to bake the pizza crusts, position a rack in the upper third of the oven, about 6 inches from the heat source, and place a pizza stone on the rack. Preheat the oven to 550°F (or as high as your oven will go). Once the oven comes to temperature, let the stone continue to heat for 15 minutes longer.

When the oven and the stone are preheated, turn off the oven and turn on the broiler while you prep the dough. Working with 1 dough ball at a time, on a lightly floured work surface, pull the dough into a thin round crust about 8 inches in diameter. Dust a pizza peel with semolina and slide the dough onto the peel. (If you don’t have a peel, use a rimless cookie sheet or an inverted sheet pan.) Brush the dough with oil and season with salt and pepper.

Turn off the broiler and return the oven temperature to 550°F. Carefully slide the crust onto the hot pizza stone and bake until golden brown, 6–8 minutes. Using the peel, remove from the oven and transfer to a cutting board. Repeat with the second dough ball.

To make the salad, strip the ribs from the kale, then stack the leaves and thinly slice crosswise. Transfer to a bowl and add the cabbage. Drizzle with ¼ cup of the dressing, then use your hands to massage the kale and cabbage slightly to soften them. Add the cucumber, sunflower seeds to taste, and avocado and toss gently to combine. Season with salt and pepper and add more dressing if you like.

Divide the salad between the pizza crusts. Fold one side of each crust over the salad, cut in half crosswise, and serve with the remaining dressing alongside.

