



FALL PIZZA PARTY

Wild Mushroom, Caramelized Onion, and Goat Cheese Pizza

One of the most popular options on our wood-fired pizzas menu, this white pizza—meaning no red sauce—is made for all the mushroom lovers out there. At Oakville, we use a mixture of six types of mushrooms: white button, cremini, maitake, shiitake, king oyster (aka king trumpet), and oyster. Using different types delivers a variety of tastes and textures, so strive for a good mix using whatever mushrooms are available near you.

MAKES 1 PIZZA

One 8-oz ball pizza dough, homemade (page 205) or store-bought

1 tablespoon olive oil, plus more for brushing

¼ lb mixed wild and cultivated mushrooms, brushed clean, trimmed, and chopped

1 teaspoon finely chopped fresh thyme leaves

Kosher salt and freshly ground pepper

Semolina or fine cornmeal, for dusting

3 oz fresh goat cheese, such as Skyhill chèvre, crumbled

¼ cup Balsamic Caramelized Onions (page 208)

If using homemade dough, cover the dough ball 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, 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.

While the oven heats, cook the mushrooms. In a heavy frying pan, preferably cast iron, over medium-high heat, warm the oil. Add the mushrooms and thyme, season with salt and generously with pepper, and cook, stirring every so often, just until the mushrooms are lightly cooked, about 3 minutes. The timing will depend on the type and the size of the mushroom pieces. Remove from the heat. If there is liquid in the pan, drain the mushrooms.

When the oven and the stone are preheated, turn off the oven and turn on the broiler while you assemble the pizza. On a lightly floured work surface, gently pull the dough into a thin round crust about 10 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.) Distribute the cheese in an even layer on the dough. Top evenly with the mushrooms and then the onions.

Turn off the broiler and return the oven temperature to 550°F. Carefully slide the pizza onto the hot pizza stone and bake until the crust is golden brown and the top is bubbly, about 8 minutes. Using the peel, remove from the oven and transfer to a cutting board. Brush the edges of the dough with oil. Cut into wedges and serve.

