

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

FARM BOX PIZZA

Ingredients:

- 1 pound pizza dough, store bought or homemade
- 1 ½ cups ricotta cheese
- ½ cup mozzarella, shredded
- ¼ cup basil, coarsely chopped
- ½ teaspoon kosher salt
- ½ tablespoon red pepper flakes
- olive oil
- 1 small zucchini, chopped
- ½ small yellow summer squash, chopped
- ½ cup spinach, chopped
- ½ cup kohlrabi, chopped
- ½ small onion, chopped
- ½ cup parmesan, grated

Directions:

Step 1: Arrange rack in the middle of the oven and heat to 450°. Let the pizza dough sit out at room temperature while the oven heats up.

Step 2: Mix together ricotta, mozzarella, 3 tablespoons of basil, salt and red pepper flakes. Set aside.

Step 3: Lightly grease a rolling pin (or wine bottle!) with olive oil. Roll out pizza dough to fit a 13x18" baking sheet. Transfer dough to the baking sheet, and gently press the dough into the corners of the pan with your fingers.

Step 4: Spread cheese mixture over the dough, leaving 1" border around edges as the crust. Arrange vegetables evenly over the top of the cheese. Drizzle with olive oil.

Step 5: Bake until edges are golden brown, about 20 minutes. Top with parmesan and remaining basil. Let pizza cool for 2-5 minutes before slicing and serving.

Pair with Stolpman Syrah



Point phone camera at
QR Code for more info.

