

ROASTED BEET PIZZA (BEETZA)

INGREDIENTS:

beet dough fo sho -

- 1 small beet, roasted
- 1/2 cup warm water
- 1 envelope yeast (rapid rise or active dry)
- pinch of sugar
- 1 1/4 cups water at room temperature
- 2 T extra virgin olive oil + 2 T for beets and pepper
- 4 cups bread flour, plus more for dusting
- 1 1/2 t salt

beet goat cheese pesto -

- 1 small beet, roasted
- 5.5 oz. goat cheese

toppings -

- beets, roasted
- mozzarella
- roasted red pepper
- crispy prosciutto
- kalamata olives

DIRECTIONS:

1. Drizzle 3-4 beets with olive oil and wrap in foil. Place on a baking sheet in a 450F oven for 40-60 minutes, or until softened when poked with a fork.
2. Measure warm water into a 2-cup measuring cup. Sprinkle with yeast and sugar. Stir to mix and then set aside until foamy, about 5 minutes. Puree the beet with 1/2 cup water.
3. Add the beet water, remaining cup of temperature water, and oil and stir to combine.
4. Place the flour and salt in the bowl of a stand mixer fitted with the paddle attachment. (Or stir together with a wooden spoon and some muscle and pour on the counter to knead.) Briefly combine the dry ingredients and low speed. Slowly add the liquid ingredients continuing to mix until a cohesive mass forms. Stop the mixer and replace the paddle with the dough hook. Knead until the dough is smooth and elastic, about 5 minutes. Form the dough into a ball, and put into a large greased bowl, turning once to coat. Cover with plastic wrap and allow it to rise until double in size, about 1 1/2 – 2 hours.
5. Meanwhile, puree a small beet with the goat cheese and set aside.
6. Place your pizza stone in the oven and heat the oven to 500° for 30 minutes. Place a boing sheet in the oven and roast a red pepper by rubbing it with olive oil and roasting for 20-40 minutes, rotating until charred. When cooled remove the skin, seeds, and stem. Chop to top the pizza. Crisp up prosciutto in a hot cast iron skillet, chop to top the pizza.
7. Divide the dough into two equal pieces. Freeze half in a gallon freezer bag, or make two pizzas right way.
8. Form the pizza by using your fingertips to stretch the dough into a circle., flattening the middle and pushing the dough out toward the edges to make the crust. Get your pizza toppings out and have them ready.
9. Carefully remove the pizza stone from the oven and sprinkle it with corn meal. Place the dough round on the stone. Top with goat cheese and beet pesto, mozzarella, red pepper, olives, and beets. Place back in the oven for 8-10 minutes or until the entire pizza lifts when an edge is lifted with a spatula. Remove from the oven and slide onto a cutting board. Allow to rest for 5 minutes before slicing. Repeat if making two pizzas.