



Wildwood Ovens White Pizza with Arugula and Balsamic
Recipe by Chef Nathaniel Fort



Ingredients:

- 1 Ball Wildwood Ovens Signature Pizza Dough
- TT Pancetta, Diced and Rendered (bacon may be substituted)
- TT Fresh Garlic, Minced
- TT Fontina and asiago cheese, Sliced
- TT Gorgonzola, crumbled
- TT Toasted Pine Nuts
- TT Olive oil
- TT Fresh baby Arugula, washed and dried
- ¼ C Aged Balsamic Vinegar

Directions:

Reduce balsamic vinegar in a skillet over medium high heat until thick (should be like syrup), set aside. The amount of each ingredient will depend on the size of your pizza. Try not to add too much of any one topping. Roll out your pizza dough with a rolling pin to get a very thin crust. Brush the dough with olive oil, and spread pancetta, garlic, and cheese evenly across the pizza. Bake in a wood fired oven at 700°F or in a conventional oven preheated to 500°F on a soapstone pizza stone. Remove from the oven when the cheese is melted and bottom of the crust is crispy and brown. Immediately place arugula on top of the pizza and drizzle on the reduced balsamic vinegar (if vinegar is too thick add a small amount of water). Slice and serve immediately.