

Recipes from FormerChef.com

Pizza with Squash Blossoms, Fresh Mozzarella, Pesto and Prosciutto

Basic Pizza Dough (see recipe below)

10 Squash Blossoms

4 oz Fresh Mozzarella (1 ball, sliced into rounds)

2 oz Pesto Sauce

1 oz Prosciutto

1 tsp extra virgin olive oil

Roll out the dough. Spread a thin layer of pesto over the pizza and top with the squash blossoms, mozzarella slices, and prosciutto. Place in oven at 425 for about 15 min or until done to your liking. Remove from oven and drizzle with extra virgin olive oil. I also brushed a little oil on the edges of the crust.

Recipe Notes:

You'll want to make sure there are no insects inside the blossoms (the ants and bees were loving mine) and remove the pollen-covered stamen from inside the flowers before using them for cooking. Once cooked, the blossoms added a very delicate squash flavor to the pizza.

This could certainly be a vegetarian pizza and I had been contemplating using eggplant instead of the prosciutto. I chose the pesto because I thought a tomato sauce would overwhelm the flavor of the blossoms. I like the using fresh mozzarella because I think it tastes better and has a nicer consistency than dry mozzarella, though you could certainly use it instead.

Basic Pizza Dough

8 oz water

1 package dry yeast

1/2 tsp salt

2 tsp olive oil

3 cups flour

Put 8 oz warm water in a bowl and sprinkle yeast on top. Let it sit 5 min until it starts to bubble. Stir in salt and olive oil. Stir in 2 cups of the flour to combine and then another 1/2 cup until the dough comes together and becomes elastic. Put the other 1/2 cup flour on a board and knead the ball of dough for about 5 min until it becomes smooth.

Put the ball of dough in an oiled bowl and cover with a kitchen towel. Leave in a warm place until it doubles in size, about 1 hour. When the dough has doubled, punch in down and knead it lightly on a floured board. Roll, or stretch and pull the dough to fit a pizza pan or baking stone.

Add your favorite toppings and bake at 425 for about 15 min or until done to your liking.