

ARUGULA / RADISH

White Pizza with Arugula

Recipe by
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Pizza. The great unifier. In your entire social circle, is there even one person that doesn't like pizza? And while we love delivery, sometimes you've just got to make your own. In fact—considering how delicious it is—turns out homemade pizza is pretty easy.



1 pizza

Serving Size



20 min

Cook Time

Ingredients & Equipment

Rolling pin
Box grater
Baking sheet, or...
Pizza stone (optional)

FROM YOUR FARM SHARE

1 bunch fresh arugula
3 radishes, thinly sliced

FROM YOUR PANTRY

1 ball store-bought or
homemade pizza dough
8 oz. fresh mozzarella
1 oz. parmesan
Olive oil
Kosher salt

Instructions

1. For best results, allow your dough to "cold ferment" in the refrigerator for three days. Before cooking, rest dough at room-temperature for at least 30 minutes.
2. Preheat your oven to 500°F or the maximum temperature. If using a pizza stone, preheat for at least one hour.
3. Lightly coat the dough and your working surface with flour. Working very carefully, first with your hands then with a rolling pin, flatten dough into a thin sheet the same size as your baking sheet or stone. Take care not to tear the dough. Remove excess, and transfer pizza to baking sheet if using.
4. Using a fork, prick the entire surface of the pizza—this allows air to escape during cooking. Coat the pizza in a very thin layer of olive oil, maybe a half tsp. Grate mozzarella and spread evenly onto the pizza. Season with a pinch of salt.
5. Transfer baking sheet to the oven (second from the lowest rack), or transfer pizza to the stone. Bake until the cheese fully melts and bubbles, and the crust turns golden brown. Watch closely—very hot ovens will get the job done quickly. Check the surface *and* crust underneath after five minutes.
6. Once cooked to your liking, remove pizza from the oven. Top with raw arugula, radishes, and finally grate parmesan over the top. Slice, and serve.