Elegant Caramelized Onion Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

For the crust: - 1/4 oz. yeast packet - 1/4 cup warm water - 1 tblsp. flour - 1 1/4 cup flour - 1 1/2 tsp. salt - 1 1/2 tsp. olive oil - 1/2 cup warm water - 1/2 cup flour For the topping: - 1 red onion - 1/4 balsamic vinegar - 3 cups baby arugala - 1/2 tsp. fresh thyme - 1/4 cup goat cheese - S&P

Instructions

I love all the food pics I take for Blake Makes, but every now and then, some of the food really strikes a pose. Last night’s dinner looked so good in front of the camera, we’re in talks with Vogue for next month’s cover. We made Caramelized Onion Pizza. It was spectacular. The onions cooked down to dark, sweet goodness for about an hour, and I made the pizza crust from scratch. To Make: The Crust Mix the yeast, 1/4 cup warm water and 1 tblsp. flour in a small bowl. Let it sit for about 5 minutes (small bubbles will appear on the surface; when it smells “yeasty,” it’s ready). In a large bowl, sift in 1 1/4 cup of flour and salt. Next, add the olive oil, 1/2 cup warm water and the yeast mixture. Stir with a wooden spoon until well combined. Sift in the last 1/2 cup of flour, and stir until a ball forms in the bowl and the sides of the bowl are clean. Turn the dough out on a dry board (counter-top), and flour your hands. Knead the dough until it’s springy and smooth. Dust a plate with flour. Place the dough ball on the plate, then heavily dust the top of the dough ball with flour. Cover with a floured cloth and place in a warm spot to rise for about an hour-and-a-half. To Make: The Topping Slice the red onion and cook over very low heat (they will become very pale pink). After about an hour, add the balsamic vinegar and reduce for 15-20 minutes (the onions will darken and look syrupy). Next, add in the arugala and thyme to wilt slightly. Bring the dough out from under the cloth, and press it onto a sheet pan using your finger tips (you’ll feel the air inside, so try to preserve that fluffy consistency). Shape it into a rectangle like the Romans do. Add the onion mixture on top, and crumble over the goat cheese. Drizzle on some olive oil, and S&P to taste. Bake at 450 for about 20 minutes (or until it’s

golden and delicious). On The Plate: This is one for the future cookbook, or restaurant. Definitely company food. It was so good because it was so simple and elegant. Yes, it took some time to make, but I love being in my kitchen with my hands and mind in the food. Making this was the best two hours of my day. The next time I make it, I’m going add some crispy Pancetta pieces. It will play really well with the sweet onions, bitter arugala and creamy goat cheese. Variety is the spice of life. This pizza has it all.