



Broccoli-Ricotta Pizza Bianca

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup cooked broccoli
- fresh pizza dough (*I used Trader Joe's herb dough this time*)
- 5-7 tablespoons ricotta cheese
- buffalo mozzarella slices
- shredded mozzarella cheese
- locatelli cheese, shredded

Base:

- 1 frozen basil cube (or use fresh)
- 1 frozen garlic cube (or mash 1 fresh clove)
- teaspoon sea salt
- EVOO

Instructions

I love mishapen pizzas, it reminds me of a more authentic/rustic pizza. I made this one oblong, and sliced into strips.

Oven at 500F

On an oiled pizza stone, flatten and shape the dough to your liking.

For the base, thaw the frozen basil and garlic cubes in a the microwave for like 15 secs.

Trader Joe's carries these in the frozen aisle and they are a Godsend! (If using fresh, chop basil fine, and mash garlic to a paste.)

In a tiny bowl, add the garlic, basil, sea salt and enough EVOO to make a spread (approx 2-3 tablespoons). Mix well with a fork and spread all over the dough. MMMMM!

Follow with toppings in this order:

1. locatelli
2. shredded mozz
3. broccoli
4. ricotta
5. buffalo mozz

Cook for 8-10 minutes. Your mouth will thank you. I didn't even make it to the table before scarfing this down.