

PALMINA



Florentine Pizza with Palmina Pinot Grigio

For the pizza skins – makes about 10 skins

2.5 cups water at 100°
2 tablespoons wine yeast
5 cups (1 pack) flour
3 tablespoons sea salt

1. Sprinkle the yeast onto the water. The yeast will absorb water then sink. Leave it until it develops a frothy head.
2. Mix the flour and sea salt together, then add the frothy yeast mix.
3. Knead for 20 minutes on a floured board, then put the dough into a floured bowl and cover with a dish towel and let rise for 30 minutes.
4. Place the pizza stone in the barbecue/oven and heat to 450°.
5. Tear off lime-sized pieces of dough and use a rolling pin and floured board to roll them thin and even.
6. Place the dough on the pizza stone and cook until set, about a minute.

For each Florentine pizza:

4 tablespoons pesto (fresh is best, but you can also use jar pesto)
1 tablespoon butter
4 eggs – lightly beaten (fresh farm eggs deliver the best flavor!)
2 tablespoons grated Parmigiano- divided
4 ounces fresh mozzarella, cut into ½" medallions
2 cups baby spinach
Juice of ½ lemon
2 tablespoons Extra Virgin Olive Oil

1. Preheat the oven to 450 degrees.
2. Spread the pesto in a thin layer on the pizza skin.
3. Melt the butter in a saucepan over medium heat. Add the eggs and until they are softly scrambled – they should still be moist. Distribute the eggs evenly on top of the pesto.
4. Place pieces of mozzarella evenly onto pizza. Sprinkle a tablespoon of Parmigiano on top of the eggs.
5. Bake until the cheese is bubbling and slightly brown. While the pizza is baking, toss the spinach with the lemon juice, olive oil and remaining Parmigiano.
6. Remove pizza from oven and top with dressed spinach salad and serve with Pinot Grigio!

