

Emerald Kale Pesto Pizza

<http://userealbutter.com/2017/03/26/emerald-kale-pesto-pizza-recipe/>
based on a [recipe from Cookie and Kate](#)

cornmeal
2 cups kale leaves, cut or torn into 1-2 inch pieces
olive oil
sea salt
1 clove garlic, sliced
2 cups baby broccoli, cut into bite-size pieces
2 8-ounce balls of pizza dough (recipe below)
freshly ground black pepper
1 cup kale pesto (recipe below)
2 cups firm mozzarella cheese, shredded
1 cup soft mozzarella cheese, torn

olive oil pizza dough

from [Artisan Pizza and Flatbread in Five Minutes a Day](#)

3 1/6 cups or 25.3 oz. (725 g) water at 100°F
1 tbsp (10 g) granulated yeast
1 1/2 tbsps (25 g) kosher salt
1/3 cup or 2.5 oz. (70 g) olive oil
7 1/2 cups or 38 oz. (1080 g) unbleached all-purpose flour

pesto

slightly modified from [Epicurious](#)

2 cups packed kale leaves, stems removed
1 cup packed fresh basil leaves
1 tsp salt
1/4 cup olive oil
1/4 cup walnuts, toasted
4 cloves garlic
1/2 cup Parmesan cheese, grated
1-2 tpsps freshly squeezed lemon juice

Make the dough: In a mixing bowl or the vessel you plan to store your dough, measure that the water is 100°F. Add the yeast and salt to the water. Stir in the olive oil. Add the flour and stir with a wooden spoon, Danish dough whisk, or use the paddle attachment on a stand mixer. Make sure all of the flour is incorporated (you may have to use your hands if stirring with a spoon), but don't knead the dough. It goes quickly if using the mixer. If you didn't mix your dough in your storage container, transfer the dough to that container. Cover the container with a non-airtight lid and let the dough rise at room temperature for two hours or until the dough flattens on top. Don't punch the dough down! Refrigerate the dough with the non-airtight lid. It should be good for the next 14-days (it will deflate, but that's okay). Makes enough dough for eight 1/2-pound balls of dough.

Make the pesto: Place the kale, basil, and salt in the bowl of a food processor and pulse 10-12 times until the leaves are finely chopped. While running the processor, add the olive oil in a steady thin stream. Scrape down the sides of the bowl and add the walnuts and garlic. Pulse until processed. Add the Parmesan cheese and lemon juice and pulse until just combined. Makes 2 cups.

If using an oven: Place your pizza stone on the center or lower third rack of your oven. Preheat the oven to the highest temperature (mine is 550°F). If you don't have a pizza stone, you can bake your pizza the way you normally bake pizza. **If using a grill:** Place your pizza stone on the grill and turn the flame or heat the coals to high heat. Close the lid. We're aiming for 450°F to 500°F.

Prepare the kale: Toss the kale leaves, a teaspoon of olive oil, and a generous pinch of salt together in a large bowl. You can use your hands to massage the olive oil into the kale. Set aside.

Prepare the broccoli: Heat a tablespoon of olive oil in a medium pan over medium-high heat. When the oil is hot, add the sliced garlic. Stir until the garlic becomes fragrant (fifteen seconds). Add the broccoli and sauté until a deep green color. Remove from heat and set aside.

Make the pizza: Sprinkle cornmeal on your pizza peel – enough to keep the dough from sticking to the peel. On your work surface, roll or toss a pizza dough ball to about 12-inches in diameter. If you need it, use flour to prevent sticking to the work surface. Set the dough on the pizza peel. Brush olive oil on the outer two inches of the dough disc. Sprinkle sea salt and black pepper over the olive oil. Evenly spread 1/4 to 1/2 cup of the kale pesto on the dough. Sprinkle shredded firm mozzarella over the pesto. Top with baby broccoli, torn soft mozzarella, and torn kale. Take care not to over load the pizza.

Cook the pizza: Before cooking the first pizza, shake the peel to make sure the pizza isn't sticking (if it is, gently use a dough scraper or a knife to unstick it and toss a little cornmeal or flour underneath the trouble spot between the dough and the peel). Set the tip of the peel on the far end of the pizza stone and give it a jiggle so that the pizza begins to slide off and the edge is resting on the stone. Pull the peel out from under the pizza at an angle (to encourage the pizza to disengage). Bake or grill for 8-10 minutes, or until the cheese is bubbling and the crust is browned (but not burnt). If you get puffy bubbles of dough rising up during baking, puncture them with a meat fork (or a skewer, something sharp) to deflate the pockets. When done, remove from heat and serve. Repeat for the rest of the pizzas. Serve hot. Makes two 12-inch pizzas.