

Morel Prosciutto Asparagus Pizza

<http://userealbutter.com/2017/06/18/morel-prosciutto-asparagus-pizza-recipe/>

2 8 oz. balls of pizza dough (I use the olive oil pizza dough below)
1 clove garlic, peeled and smashed
sea salt
3 tbsps unsalted butter, softened
6 oz. fresh morel mushrooms (or other wild edible mushrooms), cleaned
1 tbsp unsalted butter
cornmeal
freshly ground black pepper
4 fat asparagus spears, shredded or sliced thin
8 oz. mozzarella cheese, torn into pieces or shredded
4 slices prosciutto, cut into strips
4 eggs (optional)

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

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 garlic butter: Mince the garlic and sprinkle a half teaspoon of salt over the garlic. Using the flat side of your knife, smear the salt down into the garlic to make a paste. Stir the garlic paste into 3 tablespoons of softened butter until blended.

Cook the morels: Heat a skillet or sauté pan over high heat. When the pan is hot, add the morels in a single layer. They should begin to sweat and lose their liquid. When the liquid boils off, add a tablespoon of butter and sauté the mushrooms. Sprinkle with a generous pinch of salt. Set aside.

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.

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. Spread half of the garlic butter over one of the pizza doughs (the butter needs to be soft or it will tear the dough when you spread it). Grind some pepper over the butter. Top with half of the mozzarella, asparagus, prosciutto, and morels.

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 want eggs on your pizza, then crack an egg into a small bowl and pour it into the middle (just not the edge) of the pizza with about 6-7 minutes left to cook for a runny or soft yolk. Repeat for a second egg. 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.