

Porcini Pizza

<http://userealbutter.com/2012/08/24/porcini-pizza-recipe/>

2 tbsps unsalted butter

6 oz. fresh porcini bouchons (or fresh mushroom with good flavor), sliced 1/4-inch thick
salt to taste

2 balls of pizza dough (my [favorite pizza dough](#))

2-4 tbsps garlic butter

salt and pepper

8 oz. mozzarella cheese

Parmesan cheese, grated

red pepper flakes

garlic butter

2 cloves garlic, minced

1/4-1/2 tsp sea salt

1/4 cup (4 tbsps) unsalted butter, softened

Make the garlic butter: Gather the minced garlic into a small pile. Sprinkle the salt over the garlic. Turn a heavy knife blade on its side and mash the salt into the garlic to form a paste. Add the paste to the butter and mix well.

Sauté the porcinis: Melt the butter in a large sauté pan over high heat. Toss in the porcini slices and let them sear until golden brown on the bottoms. Flip the pieces over, sprinkle a little salt over the mushroom slices, and sear the other sides until golden brown. This took me about 3 minutes each side. Remove from heat.

Shape the pizza dough: Preheat a pizza stone in the bottom third of your oven to 550°F or heat your pizza stone on your grill to 550°F (or however hot it gets). Sprinkle your pizza peel with cornmeal or flour (to prevent sticking). Flatten the pizza dough on a floured work surface or onto the peel and roll it out to 1/8-inch thickness. Transfer the dough to your peel if it isn't on there already and roll or shape it to a 12-inch diameter. Add more flour as you work to keep the dough from sticking to the peel. If you are comfortable tossing the dough, then do so.

Assemble the pizza: Spread a thin layer of garlic butter on the pizza dough (about 1-2 tablespoons), taking care not to tear the dough. Sprinkle salt and pepper over the disk of dough. Distribute pieces of torn mozzarella on the pizza (about 4 ounces), then repeat for half of the cooked porcini slices. Transfer the pizza from the peel to the stone and bake for 8-10 minutes or until the pizza is done to your liking. Remove the pizza from the oven or grill and serve. Repeat for the second pizza. Makes two 12-inch pizzas.