

## Wild Mushroom Pizza

<http://userealbutter.com/2016/09/12/wild-mushroom-pizza-recipe/>  
*adapted from [food.com](http://www.food.com)*

1 lb. pizza dough (I use this recipe)  
1 tbsp olive oil or unsalted butter  
1 lb. fresh mushrooms (any variety), sliced 1/4-inch thick (I used chanterelles and porcini)  
sea salt  
2 tbsps unsalted butter  
1 clove garlic, minced  
2 cups Fontina cheese, shredded  
2 tsps fresh thyme, chopped  
1/2 cup Parmesan cheese, grated  
1/2 tsp truffle oil (optional, I didn't use it with the chanterelles and porcini)  
flake salt

Place a wide skillet over high heat. Add the mushrooms when the pan is hot. After a couple of minutes, add a tablespoon of butter or olive oil to the hot pan and stir the mushrooms around. Sprinkle some sea salt over the mushrooms. Sauté the mushrooms until cooked (5-8 minutes). Remove from heat and set aside.

Melt 2 tablespoons of butter. Stir the garlic into the butter. Set aside.

You can make two 12-inch pizzas or one 16-inch pizza. Preheat your pizza stone in the bottom third of the oven to 550°F or set it on your grill and heat the grill to 500 – 550°F. Sprinkle your pizza peel with cornmeal or flour to prevent sticking. With floured hands, flatten the dough on a floured work surface and roll or toss the dough out to 1/8-inch thickness. Transfer the dough to your peel.

Brush the garlic butter over the dough. Give a light sprinkle of sea salt over the garlic butter. Sprinkle a quarter of the Fontina on the dough (if making two 12-inch pizzas, use half as much on each pizza). Distribute the mushrooms over the cheese. Spread the rest of the Fontina over the mushrooms. Finish the pizza with the thyme, Parmesan, and if using, the truffle oil. I didn't use truffle oil because I didn't want to mask the delicate flavors of the chanterelles and fresh porcini, but I think it would be fine with white button or crimini mushrooms.

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 for 8-10 minutes, but check for doneness. Remove from heat and serve. [Repeat for the second pizza.] Makes two 12-inch pizzas or one 16-inch pizza.