

Roasted Fennel with Salami & “Summer Salad”

Makes 6-8 servings

The combination of pizza topping and “themes” is almost endless. Pizza is a palate for all seasons and this one celebrates mid-summer and ingredients easily grown in the garden. Hot from the oven and with the spicy salami you can finish this pizza with a cool salad, right on top!

Ingredients

1 medium	Fennel Bulb (with green tops removed)
2T	Extra Virgin Olive Oil
¼ t	Kosher Salt
¼ t	Black Pepper
1 oz	Young Salad Greens
½ oz	Water Cress or Curly Endive
1T	Shallot -minced
1T	Fresh Herbs (your choice) –chopped
1 ½ T	Extra Virgin Olive Oil
Pinch	Kosher Salt
2 each	10 oz Pizza Dough Balls (see recipe on other page)
	All Purpose or Bread Flour
	Semolina Flour (#1 Coarseness)
2-3 oz	Tomato Sauce (see recipe on other page)
3-4 oz	Spicy Salami –sliced thin
2-3 oz	Provolone –sliced or grated

Method

Preheat oven with a pizza stone in it, to 500 degrees (Standard oven)

Preheat oven to 550-600 degrees (Wood Stone oven)

- Cut the fennel bulb into quarters and cut out the core. Slice the fennel ¼ inch thick and toss with the olive oil, salt and pepper.
- Put it into a shallow oven-safe skillet and roast the fennel in the oven, stirring every few minutes, until it is soft and nicely browned. Set aside to cool.
- In a medium bowl, toss the greens with the shallot, herbs, olive oil and salt. Set aside.
- Pull and stretch the dough per our class instructions and then finish it on a floured or semolina surface.
- Add half of the tomato sauce (or use olive oil and dock the pizza as mentioned below) to each pizza.
- Add in order: salami, fennel, provolone cheese.
- **Standard Oven:** Bake the pizza on the stone for 5-10 minutes (this will depend on your oven), turning 2 or 3 times as it cooks. It should have a brown bottom and top edges and the cheese should be bubbling and browned. Do this for the second pizza.
- **Wood Stone Oven:** Put the first pizza in the landing zone, to the left of the door and the second pizza next to it. Rotate each pizza 190 degrees after 2-3 minutes. When you rotate it, move each pizza slightly closer to the flame to finish and cook the last 2-4 minutes.
- Cut the pizza into 6-8 slices and top each pizza with some of the salad.

Note

This pizza can be made with a tomato sauce base or simply with olive oil drizzled on the dough in the place of sauce. If you are not using sauce, use a fork to “dock” the pizza (lightly poke holes in it) to keep it from bubbling up as it cooks.

