

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

White Truffle Pizza

BY CHEF MARTY SLAVIN

(Serves 1-2) Ingredients

9 oz. ball of pizza dough
(You can either make your own or purchase it at a store. We used Trader Joe's brand. If frozen, make sure to defrost ahead of time)

Extra virgin olive oil to brush crust

¾ cup shredded mozzarella cheese

4 oz. fresh burrata cheese

1-2 truffles

Good handful of arugula

Directions

Preheat oven to 500°F, or as high as it will go.

Stretch dough ball to a diameter of approximately 12" and evenly brush olive oil on the dough. Sprinkle the mozzarella cheese evenly over the dough.

Bake the pizza in the top of the oven on a pizza stone until the cheese and crust are nicely brown; about 3 minutes. While the pizza is in the oven, break up the burrata into small chunks. When the pizza cheese is browned, pull the pizza from the oven and quickly spread the burrata chunks evenly over the pie. Place it back in the oven for 3-5 minutes until the burrata is melted.

While the pizza is finishing in the oven, lightly dress the arugula with olive oil in a small bowl. When the burrata has melted, pull the pizza from the oven, slice it, and then top with thinly sliced truffles and the dressed arugula and serve immediately.