

Pizza with Caramelized Onions, Mushrooms & Goat Cheese

160—200 Min

Ingredients 2 Portions

= Kotányi Produkte

Dough	
500 g	Pizza flour 00
300 ml	Water
2 g	Dried yeast
8 g	Salt
Toppings	
250 g	Mushrooms (Oyster mushrooms and Crimini), sliced
2 tbsp	Balsamic vinegar
1 tbsp	Olive oil
150 g	Mascarpone cheese
1 tbsp	Umami Mushroom-Mix - Mediterranean
5 tbsp	Caramelized onions
200 g	Low moisture mozzarella
80 g	Fresh goat cheese
4 sprigs	Fresh Thyme
2 tbsp	Toasted walnuts

Preparation

1. To prepare the dough for the pizza, start pouring the flour in a large mixer bowl. In a small bowl add lukewarm water and then add the yeast, mixing gently until the yeast is dissolved.
   Turn the mixer on with the hook mounted on medium-to-low speed and start pouring the water little by little, making sure you wait for the previous dose to be absorbed by the flour.
2. Keep kneading until the dough gets smooth and homogeneous. When it gets to that point, keep kneading for about 15-20 minutes. Add the salt and keep the mixer running until the salt is fully combined with the dough.
3. When the salt is fully absorbed, remove the dough from the mixer and knead with your hands until you get a large ball. Place it in a large bowl, cover with foil or a clean humid cloth, then let it rise in the oven with the light on.
4. Wait until the mixture has at least doubled in volume (after 1.5 h). Ideally, you should let it triple in size (at least 3 hours). Once the dough has risen, transfer it on a work surface.
5. Divide it into 3 equal parts and shape them as balls using your hands. Once done, cover them with a clean cloth and let them stand for 30 minutes at room temperature before using them to make your pizzas.
6. Preheat the oven to 270 C. Grease a large baking sheet with olive oil. Heat olive oil on a pan on medium-high. Add the mushrooms and season them with salt and pepper. Cook the mushrooms until they are golden brown, about 3 minutes. Add the balsamic and continue cooking for another 3 min or until the mushrooms have absorbed the balsamic vinegar. Remove from heat.
7. In a bowl mix the mascarpone cheese with Umami Mushroom Mix Mediterranean. Roll out the dough until it's to your preferred size and place it on the baking sheet. Drizzle a little bit of olive oil on top of the dough and spread mascarpone Umami mixture around the pizza. Add the mozzarella and caramelized onions and finish with mushrooms.
8. Transfer to the oven and bake for 8-10 minutes or until the crust is golden and the cheese has melted. Top the pizza with goat cheese, walnuts and thyme.