

FOREST MUSHROOM PIZZA

SERVES: 2-4

1 PACKAGE STONEFIRE® THIN PIZZA CRUST

2/3 CUP RICOTTA

1 TBSP PARSLEY, DE-STEMMED, WASHED AND CHOPPED

1 SPRIG THYME

1 SHALLOT, MINCED

1 GARLIC CLOVE, SLICED

2 CUPS MUSHROOMS

SALT TO TASTE

1/4 TSP BALSAMIC

4 SLICES PROSCIUTTO (OPTIONAL)

1/4 CUP PARMESAN

TRUFFLE OIL TO TASTE (OPTIONAL)

PREHEAT THE OVEN TO 450°F SAUTÉE SHALLOTS, GARLIC, AND THYME IN OLIVE OIL UNTIL AROMA. ADD SLICED MUSHROOMS AND COOK UNTIL TENDER. ADD BALSAMIC, PARSLEY AND SALT TO MUSHROOMS AND MIX UNTIL COMBINED SPREAD RICOTTA EVENLY OVER PIZZA CRUST. TOP WITH MUSHROOM MIX. PLACE PIZZA DIRECTLY ON MIDDLE RACK OF PREHEATED OVEN AND COOK FOR 5-8 MINUTES OR UNTIL TOPPING AND CRUST ARE HEATED THROUGH. REMOVE FROM OVEN, DRIZZLE MINUTE AMOUNT OF TRUFFLE OIL, TOP WITH PROSCIUTTO, AND GRATE PARMESAN OVER TOP OF PIZZA. SLICE AND SERVE.



CREATED BY CELEBRITY CHEF MARCEL VIGNERON

