



GRILLED PEPPERS AND GOAT CHEESE PIZZA



PREP: 30 min COOK: 1 hr 10 min

TOTAL: 1 hr 40 min MAKES: 2 pizzas

PIZZA CRUST

- 2 1/2 teaspoons active dry yeast
- 1 teaspoon sugar
- 1 cup warm water
- 1 tablespoon salt
- 1 1/2 cups all-purpose flour
- 1 1/2 cups whole wheat flour
- 1 tablespoon extra-virgin olive oil

TOPPINGS

- 3 1/2 ounces goat cheese, crumbled
- 1 red bell pepper, seeded and sliced
- 1 green bell pepper, seeded and sliced
- 1 orange bell pepper, seeded and sliced
- 1 small red onion, sliced
- 3 tablespoons olive oil
- Salt and black pepper to taste
- Additional olive oil

1. In a small bowl, combine the yeast and sugar. Add the water, stir and let the mixture stand until foamy, about 5 minutes.
2. Combine the salt, and flours in a stand mixer bowl. Attach the paddle attachment and pulse the mixture a few times to mix.
3. Add the yeast mixture and mix on low with the paddle attachment until the dough comes together. Switch to the dough hook, add the olive oil and increase mixer speed to medium. The dough should stick to the bottom of the mixer bowl and clear the sides.
4. If the dough is too dry, add more water, one tablespoon at a time. If the dough is too wet, add more flour, one tablespoon at a time. Continue mixing on medium for 5 minutes.
5. Turn the dough onto a lightly floured surface and knead a few times until smooth and elastic.
6. Form the dough into a ball and place in a large bowl greased with olive oil. Pat the top of the dough with olive oil, cover with plastic wrap and let rise for about 1 hour or until double in size.
7. Preheat oven to 375 degrees.
8. Toss the vegetables, olive oil, salt and pepper in a large mixing bowl. Spread the vegetables evenly on a large baking sheet.
9. Roast for about 1 hour or until the vegetables begin to brown. Remove from oven and let cool or refrigerate until ready to use on the pizza.
10. Preheat grill on high. Brush the grilling plates with olive oil to prevent the pizza dough from sticking.
11. After the dough rises, divide it in half and form into two pizza rounds that are about 1/8 inch thick; Place on inverted baking pans.
12. Place the roasted vegetables in a bowl. Crumble the goat cheese and place it in another bowl. Carry the vegetables, goat cheese, olive oil and tongs for turning the dough to the grilling area for easy access.
13. When ready to grill, reduce grill heat to low, slide one dough round onto the grill and close the grill cover.
14. Grill for about 2 minutes and check frequently to prevent burning. The crust should start to bubble and grill marks should appear on the bottom. Remove the crust with the tongs and place back on the baking sheet with the grilled side facing up. Reduce grill heat to medium.
15. Brush a light coating of olive oil over the grilled side of the crust and top with the cheese, then with the roasted vegetables.
16. Return the crust with the toppings to the grill and grill for an additional 3 to 5 minutes or until the bottom of the crust has grill marks and the goat cheese is hot.
17. Remove from the grill, and repeat the process with the remaining pizza dough.