

Pizza with Scrambled Eggs & Smoked Salmon

6 oz. Pizza Dough – recipe follows
Chili Garlic Oil, recipe follows
4 large eggs
¼ cup milk
Kosher salt and freshly ground black pepper
1 tbsp olive oil
1 tbs unsalted butter
¼ cup grated mozzarella
1.4 cup grated Fontina
2 oz. smoked salmon, cut into very thin slices
Chopped chives for garnish
2 tbsp salmon roe, optional

Place a pizza stone on the middle rack of the oven and preheat oven to 500 degrees. On a lightly floured surface, stretch or roll out the dough to an 8” round. Place the dough on a pizza wheel that has been dusted with flour. Lightly brush the surface of the dough with the chili oil. Place on the pizza stone and bake until the bottom begins to turn golden brown, but the pizza is not cooked through, about 6 to 8 minutes. Remove from the oven and set aside.

Whisk together the eggs, milk, salt and pepper. Place a nonstick 10” skillet over medium-high heat. When the pan is hot, add the olive oil and butter and cook until the butter is melted. Add the egg mixture and cook, stirring constantly, until the eggs are scrambled but still fairly wet, about 4 minutes. The eggs will cook further in the oven so it is important not to overcook them. Remove from the heat and remove from the pan to stop the cooking.

Spread the eggs on the pizza dough, leaving a ½” border around the edges. Scatter the mozzarella cheese and Fontina cheese evenly over the eggs. Return to the oven and cook just until the cheese melts and is bubbly, about five minutes. Remove the pizza from the oven and transfer to a firm surface. Arrange the smoked salmon slices over the surface of the pizza, covering the whole thing. Garnish with the chopped chives and salmon eggs.

Pizza Dough

1 pks. Active dry or fresh yeast
1 tsp honey
1 cup warm water, 105 degrees
3 cups all purpose flour
1 tsp kosher salt
1 tbsp extra-virgin olive oil, plus additional for brushing.

In a small bowl, dissolve the yeast and honey in ¼ cup warm water.

In a food processor, combine the flour and the salt. Add the oil, the yeast mixture and the remaining $\frac{3}{4}$ cup of water and process until the mixture forms a ball. Mix on low speed until the mixture comes cleanly away from the sides of the bowl and starts to climb up the dough hook.

Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes. The dough should be smooth and firm. Cover the dough with a clean, damp towel and let it rise in a cool spot for about 2 hours. (When ready, the dough will stretch as it is lightly pulled).

Divide the dough into 4 balls, about 6 oz. each. Work each ball by pulling down the sides and tucking under the bottom of the ball. Repeat 4 or 5 times. Then on a smooth, unfloured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a damp towel and let rest 1 hour. At this point, the dough can be wrapped in plastic and refrigerated for up to 2 days.

Chili and Garlic Oil:

1 whole head garlic

2 cups extra-virgin olive oil

1 tbsp red pepper flakes

In a small saucepan, combine the garlic cloves and olive oil and bring to a simmer. Reduce the heat and simmer until the garlic begins to turn brown, 10 to 15 minutes. (Do not let the garlic get too brown or the oil will have a bitter taste).

Remove from the heat and cool to room temperature. Add the red pepper flakes and infuse for at least 2 hours to allow the flavors to blend. Refrigerate in a covered container for up to 2 weeks.