

# *Trumpet Royal Mushroom Pizza*

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## *2008 Vinum Cellars 4 Barrel Cabernet Sauvignon*

This recipe is for two 14" pizzas. They are best baked on a pizza stone that you can find at any kitchen gadget store. While this recipe calls for Trumpet Royal mushrooms, Portobello, Porcini or shiitake mushrooms make good substitutions.

### **For Two Pizzas**

1 pizza dough recipe (follows)  
1 lb. Fontina cheese  
2 tablespoon roasted garlic  
1 cup buttery leeks (recipe follows)  
½ lb. Trumpet Royal mushrooms, cooked (recipe follows)  
2 teaspoons chopped fresh thyme  
White truffle oil for garnish

### **For The Dough**

1 tablespoon honey  
1 cup warm water, (110° or so)  
1 envelope active dry yeast  
3 ¼ cups unbleached all purpose flour  
1 teaspoon kosher salt  
¼ cup olive oil

In the bowl from your mixer add the warm water, honey, and yeast and whisk by hand. Let sit 5 minutes to make sure the yeast starts proofing. In another bowl mix the flour and salt. With the dough

### **For The Mushrooms**

1/2 lb. Trumpet Royal mushrooms, sliced ¼ "thick, vertically  
3 tablespoons olive oil  
1 teaspoon chopped shallot  
1 teaspoon chopped garlic  
1 tablespoon chopped thyme  
1 tablespoon unsalted butter  
Kosher salt and fresh ground pepper

### **For the leeks**

2 bunches of leeks, white part only, cut in half-length wise and sliced in ¼ lb. slices. Rinse in cold water to clean.  
2 tablespoons olive oil  
1 tablespoon unsalted butter  
1 teaspoon chopped garlic  
Kosher salt and fresh cracked pepper

Pre-heat the oven to 500° and let your pizza stone get hot, about 30 minutes. Roll out your dough and transfer to a pizza peel or the back of a sheet pan sprinkled with semolina flour or corn meal to let it slide off. Spread the dough with roasted garlic, then Fontina cheese, leeks and mushrooms. Bake the pizza until crust browns and the cheese is melted 7-8 minutes. Remove the pizza from the oven and sprinkle with chopped thyme and drizzle with white truffle oil. Enjoy!

hook, turn on the mixer on low and add the flour mixture all at once and then the olive oil. Knead on medium low for 10-12 minutes until the dough has taken on a smooth, soft feel. Take the bowl off the mixer, rub the top of the dough with olive oil and put a layer plastic wrap on top of the dough and another on top of the bowl. Let double in size. Divide into two equal pieces and form into smooth balls. Let rest 15-20 minutes at room temp or up to 8 hours in the refrigerator. Let dough come to room temp before using.

Heat a large sauté pan very hot but not smoking, add the olive oil and mushrooms and sauté until they become soft but without color, about 3 minutes. Add the garlic and shallots and sauté 30 seconds, add the butter and thyme and sauté 30 seconds, put on a sheet pan on a single layer to cool.

In a sauté pan over low heat add olive oil and butter. Let butter melt and add the leeks, garlic, salt and pepper. Cook until leeks are soft and sweet about 20 minutes. Transfer to a bowl to cool.