



### Heart Song Farm Goat Cheese Personal Pizzas

Valerie Jarvis - Heart Song Farm

#### **Pizza Dough**

##### Ingredients for 4 personal pizzas:

1 cup warm - not hot - water      1 packet dry yeast      1 teaspoon sugar  
2 tablespoons extra-virgin olive oil      3 cups all-purpose flour  
1/4 cup coarse cornmeal      1 teaspoon salt

##### Method:

Mix sugar and water and yeast in a mixing bowl and "proof" the yeast.

Once the yeast has made a foamy layer, add olive oil and stir.

Combine all of the dry ingredients, and add to the liquids.

Stir until a dough ball forms, turn-out onto a flour-coated work surface and knead for 5 to 10 minutes, adding a touch more flour if the dough begins to stick. Place dough into an oiled bowl and allow to rise in a warm area until at least doubled.

This may take up to 90 minutes or more.

Preheat Oven to 450F.

Divide dough into fourths, and work or roll into thin rounds.

Dust a cookie sheet or pizza stone with cornmeal and place rounds onto the cornmeal.

Top with ingredients, and bake until dough is set and done to the crispness you like.

#### **Pizza Toppings:**

Sun-dried Tomatoes      Chopped Green Olives      Pesto      Cremini Mushrooms  
Sauted Arugula      Sauted Spinach      Grilled Chard      Grilled Red Onion  
Roasted Garlic      Sliced Kalamata Olives      Basil Leaves  
Pine Nuts      Sliced Artichoke Hearts      Sliced Fresh Tomatoes  
Grilled or Roasted Pepper slices

#### **Baked Method:**

On prepared pizza rounds, brush a thin layer of olive oil, and apply a thin layer of Heart Song Farm goat cheese.

Select any two or more of the suggested toppings, and bake until done.  
(time depends greatly upon your oven)

An alternative method is to pre-bake the pizza rounds until the dough is set, and resembles the commercial product "Boboli".

Grilled Pizza recipe follows.

## Grilled Pizza Method

Preheat a gas grill, and baste the grill with olive oil to prevent sticking. Brush both sides of each pizza round with olive oil, and grill the "top" side for 2 minutes. Flip the pizza onto the "bottom" cornmeal-crust side, and top with any two or more of the suggested ingredients.

Option A: top with Heart Song Farm goat cheese as with done above in Baked Method, and add selected ingredients.

or

Option B: top with selected ingredients, and crumble Heart Song Farm goat milk Salata or Feta over the assembled pissa.

Grill on LOW HEAT until pizza is heated through. Another 5 minutes is all it takes on our Weber Baby-Q.

\*watch carefully to prevent burning of the pizza crust\*