



BOSCAIOLA PIZZA

Add some flavorful flare to your pizza menu with Boscaiola Pizza! This pizza sports a mushroom based sauce instead of classic tomato sauce, with subtle herby flavors and sausage for protein. Rich's 8 oz. Dough Ball Made with 00 Style Flour provides the perfect canvas for authentic, scratch-quality neapolitan pies – and flavor that pairs harmoniously with any unique pizza creation, like this one!

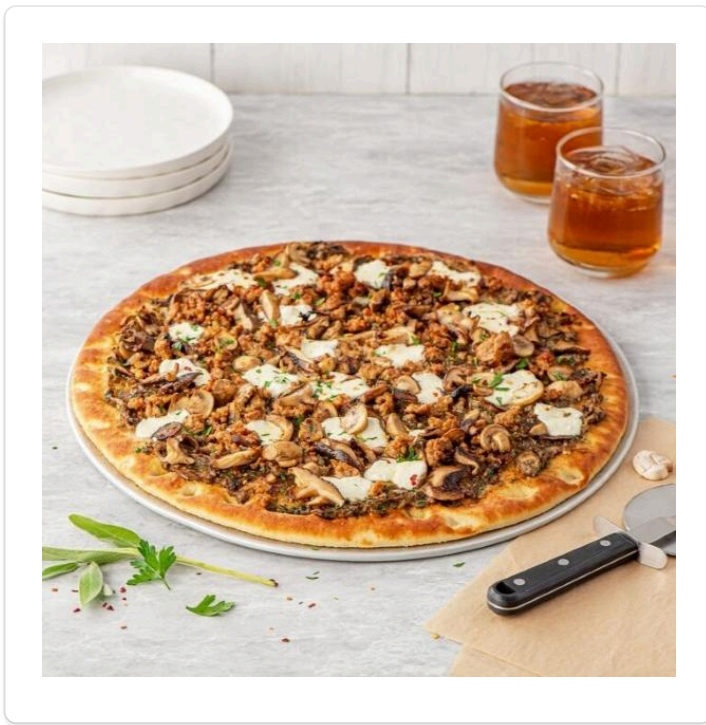
Yield: 1 Pizza

INGREDIENTS

	Sauce
4 oz	Assorted Mushrooms
3	Shallots, finely chopped
1	Garlic Clove, finely chopped
1 1/2 tbsp.	Olive oil
1/2 tbsp.	Butter
1/2 C	White wine
1 tbsp.	Sage Leaf, finely chopped
1 tbsp.	Parsley, finely chopped
1/2 C	Vegetable Broth
	Salt and Pepper, to Taste
	Pizza
1	Rich's 8 oz. 00 Style Dough Ball (16804)
1/2 lb	Italian Sausage
1 tsp.	Fennel Seed
1/2 tsp.	Olive oil

DIRECTIONS

- 1 Sauce:
- 2 Process the mushrooms to a puree
- 3 Heat olive oil and butter in a medium-large frying pan over medium-low heat and cook shallots and garlic without browning them
- 4 Add the mushroom puree to the pan and cook until most of the moisture has evaporated and the mixture starts to darken in color
- 5 Add the wine, bring to a boil until the alcohol has evaporated
- 6 Add chopped parsley, sage and vegetable broth to the pan and simmer until the sauce has thickened. Season with salt and pepper, to taste. Set aside
- 7 Pizza:
- 8 Shape the thawed 00 Style Dough Ball, dock and let stand at room temperature for 1-2 hours until desired thickness is obtained



1/4 C

Mozzarella Cheese, grated

Fresh Parsley, for garnishing

- 10 Fry mushrooms in olive oil until browned
- 11 Coat the prepared dough with the boscaiola sauce, leaving an inch of space before the edge
- 12 Top with fried mushrooms, sausage and grated mozzarella
- 13 Bake pizza for 7-10 minutes, or until crust is golden brown
- 14 Remove from oven, garnish with fresh parsley. Serve