

# 3-CHEESE GRILLED WHITE PIZZA

I know this is sacrilege, but I'm not a big fan of tomato sauce on my pizza. To be honest, it's not that I don't like it, it's that it doesn't like me. It gives me terrible heartburn. But I refuse to give up pizza, so I came up with this recipe for a white pizza, which is really just an excuse to add more cheese.

## **INGREDIENTS**

1 package Pizza dough

4 strips bacon, cooked & chopped

6 shiitake mushrooms, sliced

6 cremini mushrooms, sliced

1 shallot, minced

3 cloves garlic, minced

1/2 pound taleggio cheese, grated

1/2 pound mozzarella, grated

1/2 pound parmesan cheese, grated

2 tablespoons olive oil

truffle oil

salt and pepper

red pepper flakes

2 Tablespoons parsley, chopped for garnish (Optional)

## **PREPARATION**

Render bacon, cool and chop. Set aside. Using two tablespoons

of bacon fat, sauté mushrooms, shallots and garlic. If there is not enough bacon fat, supplement with olive oil. Season with salt, pepper & red pepper flakes. Set aside. Grate cheeses separately and set aside. Stretch dough and set aside.

Heat grill to 400 degrees. Once hot, brush grates with olive oil. Stretch dough again and place on grill for approximately 2- 3 minutes until underside gets nice grill marks. Keep eye on it so it doesn't burn.

Flip dough onto pizza peel with the uncooked side down and cooked side up. Dress it quickly as follows: brush first with olive oil. Add mushroom mixture and bacon. Cover with taleggio and mozzarella cheeses. Sprinkle parmesan cheese on top.

Using tongs, pull pizza off peel and place back on grill. Close grill and bake for 2 – 3 minutes. Keep an eye on it. When cheese is fully melted, pull pizza off grill with tongs and place on pizza peel. Drizzle lightly with truffle oil. Garnish with parsley (optional). Cut with pizza cutter. Use the peel as a serving vessel.