



Wild Mushroom Arugula Old World Pizza

Wild mushrooms with roasted garlic, mozzarella and aged provolone.

Yield: (12) 9" pizzas, thin crust

Ingredients

- 12 each – 8 oz. Pizza dough ball
- 2 tbsp. Roasted garlic, mashed
- 1 quart + 2 cups 6 in 1 Peeled Chunky Ground Tomatoes
- 3 cups Arugula
- 3 cups Wild mushrooms, sautéed, shiitake, oyster, maitake
- 6 cups Mozzarella cheese, shredded
- 1½ cups Aged provolone, shaved
- ¾ cup Fresh oregano
- ¼ cup Extra virgin olive oil

Directions

1. Preheat pizza oven to 500°F; impinger oven to 475°F.
2. On a lightly floured surface, stretch dough to 9"– 10" diameter. Pizza should be irregular in shape.
3. Lay stretched dough onto a lightly floured pizza peel or a pizza screen sprayed with pan release.
To Assemble One Pizza – Top each dough with the following:
 - ½ tsp. Roasted garlic, smear on dough
 - 4 oz. ladle 6 in 1 Peeled Chunky Ground Tomatoes
 - ¼ cup Arugula
 - ¼ cup Wild mushrooms
 - ½ cup Mozzarella cheese
 - 1 tbsp. Aged provolone
 - ½ tsp. Fresh oregano
4. Bake in pizza oven for 6–7 minutes, impinger oven 3–4 minutes, or until baked through and golden brown.
5. Top each pizza with 1 tbsp. of oregano and 1 tsp. extra virgin olive oil. Cut pizza into 4 slices; serve immediately.