



**2009 Uvaggio Moscato Secco
paired with
Shiitake, Ginger and Potato Pizza
Recipe from Chef Todd Humphries
Kitchen Door Napa
Opening May 2011**

- 7 cups "00" pizza flour or strong white bread flour
- 1 level tablespoon fine sea salt
- 2 (1/4-ounce) packets active dried yeast dissolved in 1/2 cup warm water
- 1 tablespoon raw sugar
- 4 tablespoons extra-virgin olive oil
- 2 1/2 cups lukewarm water

Using a large paddle mixer with bowl, combine flour, salt, and water and dissolved yeast. Mix for one minute, add olive oil and then mix for an additional 3 minutes. Stop mixer, cover bowl with a clean dish towel and let rest for 20 minutes. Mix for an additional 2 minutes. Move dough to a large clean bowl, cover and refrigerate for 24-48 hours. Take dough out, divide into 4 portions and let rest at room temperature for 1-2 hours. Each portion will make one 10-12 inch pizza. If making a single pizza, place remaining dough back in refrigerator and use within two days. ‘

Roll out or form your pizza dough into a 1/4 inch thick, 10-12 inch circle 15-20 minutes before placing in the oven.

Shiitake topping for one pizza

- 5 ounces fresh shiitake mushrooms, with stems removed and sliced 1/4 inch thin
- 1/4 teaspoon fresh ginger, finely minced
- 4 scallions, trimmed and sliced thinly
- 4 tablespoons Olive oil, preferably California extra virgin
- 1 serrano chile, trimmed thinly sliced into rounds (remove seeds depending on your love of spice and heat)
- 1 ounce small Yukon gold potatoes, washed and cut into 1/8 inch coins
- 2 large eggs
- 1 teaspoon white soya sauce (or traditional soy sauce)
- 1 tablespoon cilantro, chopped
- 3 ounces fresh mozzarella, patted dry to remove excess moisture and thinly sliced
- 1 ounce fromage blanc
- Sea salt
- Korean chili flakes

Squeeze of fresh lemon or lime juice

In a large sauté pan heat approx two tablespoon of olive oil to high heat.
Add shiitake and sauté for one to two minutes just to soften. Add ginger, scallion and Serrano chile and sauté one more minute then season lightly with salt.
Chill mixture.

Mix potato slices in bowl with one tablespoon of olive oil.

Place the two eggs in another bowl and whisk in white soya and cilantro.

Preheat oven to 550 degrees

Place formed pizza dough on a cookie sheet and brush with olive oil. Sprinkle shiitake mixture on top evenly to the sides and pour egg mixture over shitakes. Top with potatoes, mozzarella and crumbled fromage blanc.

Place sheet in oven and bake for approx 10 minutes until pizza crust is golden

Remove and rest on a rack for two minutes.

Season with sea salt, Korean chile flakes and a squeeze of lemon or lime.