

# Salt and Serenity

## Ricotta and Leek Breakfast Pizza

Makes one 11x15 inch rectangular pizza.

Serves 3-6 people, depending on what else you are serving.

You can use store bought pizza dough for this or you could make Jim Lahey's no-knead pizza dough. If you are planning to use Lahey's dough, you will need to start the day before you want to serve this. His dough is fantastic and it's worth planning for.

- 1 Tablespoon extra virgin olive oil
- 3 leeks, white and light green part only
- 1 Tablespoon vegetable oil
- 1 Tablespoon unsalted butter
- 4 ounces (1/2 cup) ricotta cheese
- 1 ounce feta cheese
- ¼ teaspoon freshly ground black pepper
- 6 ounces mozzarella cheese, shredded (not fresh mozzarella)
- 2 ounces Gruyere cheese, shredded
- 1 ounce Parmesan Reggiano cheese, grated
- 6 large eggs
- 2 green onions, thinly sliced
- 1 pound store bought pizza dough or ½ recipe of Jim Lahey's no-knead pizza dough (recipe below)
- 1 Tablespoon extra virgin olive oil

1. Adjust oven rack to lowest position and heat oven to 500°F. Grease an 18 x 13 inch rimmed baking sheet with 1 tablespoon oil.
2. Slice leeks lengthwise in half and chop into ½ inch dice. Place diced leeks in a bowl of cold water and swish leeks in water until leeks are clean. Lift leeks out of bowl of water and discard dirty, sandy water.
3. Heat a large skillet over medium heat. Add oil and butter. When the is butter melted, add the leeks, turn down heat to low and cook, stirring frequently, until leeks are soft and golden brown, about 10-15 minutes. Remove pan from heat and set aside.

4. While leeks are cooking, mix ricotta feta and black pepper together in a small bowl and set aside. In a separate bowl, mix grated mozzarella, Gruyere and Parmesan cheeses. Set aside.
5. Take the dough and generously flour it, your hands, and the work surface. Gently press down and stretch the ball of dough out to an 11 x 15 inch rectangle. Pull gently on the corners to achieve a rough rectangular shape. Don't worry if it's not a perfect rectangle. Jim says *"Treat it gently so the dough holds its character, its texture. Go easy as you stretch it to allow it to retain a bit of bumpiness (I think of it as blistering), so not all of the gas is smashed out of the fermented dough."*
6. Transfer dough to prepared sheet and continue to gently stretch dough until it comes close to the edges of the baking sheet. Brush edges of dough with 1 tablespoon oil. Bake dough until top appears dry and bottom is just beginning to brown, about 5 minutes.
7. Remove crust from oven and, using spatula, press down on any air bubbles. Spread ricotta cheese mixture evenly over top, leaving 1-inch border around edges.
8. Sprinkle mozzarella mixture evenly over pizza, leaving 1/2-inch border.
9. Create 2 rows of 3 evenly spaced piles of leeks. Using your fingers, make a well in the center of each pile of leeks. Crack 1 egg into each well, and then season each with salt and pepper.
10. Return pizza to oven and bake until crust is light golden around edges and eggs are just set, 9 to 10 minutes for slightly runny yolks or 11 to 12 minutes for soft-cooked yolks, rotating sheet halfway through baking.
11. Transfer pizza to wire rack and let cool for 5 minutes. Transfer pizza to cutting board. Sprinkle with green onions and drizzle with extra olive oil if desired. Slice and serve.

## Jim Lahey's No Knead Pizza Dough

Recipe from Jim Lahey's stellar book *"My Pizza: The Easy No-Knead Way to Make Spectacular Pizza at Home."*

Makes enough dough for four 12-inch round pizzas or two rectangular (11 x 15 inches) breakfast pizzas.

500 grams (17 ½ ounces or about 3 ¾ cups) all-purpose flour, plus more for shaping the dough

1 gram (1/4 teaspoon) active dry yeast

16 grams (2 teaspoons) fine sea salt

350 grams (1 ½ cups) room temperature water

1. In a medium bowl, thoroughly blend the flour, yeast, and salt. Add the water and, with a wooden spoon or your hands, mix thoroughly.
2. Cover the bowl with plastic wrap or a kitchen towel and allow it to rise at room temperature (about 72°F) for 18 hours or until it has more than doubled. It will take longer in a chilly room and less time in a very warm one.
3. Flour a work surface and scrape out the dough. Divide it into 2 equal parts if you are planning to make the breakfast pizzas (or 4 equal parts if you are planning to make 12 inch round pizzas) and shape them. For each portion, start with the right side of the dough and pull it toward the center; then do the same with the left, then the top, then the bottom. (The order doesn't actually matter; what you want is four folds.) Shape each portion into a round and turn seam side down. Mold the dough into a neat circular mound. The mounds should not be sticky; if they are, dust with more flour.

If you don't intend to use the dough right away, wrap the balls individually in plastic and refrigerate for up to 3 days. Return to room temperature by leaving them out on the counter, covered in a damp cloth, for 2 to 3 hours before needed.