



Wild Mushroom Pizza

adapted from Tomo Makiura

makes 1 large pizza

- 1/2 cup fresh goat cheese, crumbled
- 1/2 cup fresh mozzarella, pulled into small pieces
- 1 cup black trumpet mushrooms, sliced into ribbons, if available
- 2 cups hen-of-the-woods mushrooms, or substitute cremini or shiitake
- 1 large shallot, thinly sliced
- 2 garlic cloves, minced
- 3 tablespoons diced bacon or pancetta
- sea salt & fresh cracked black pepper, to taste
- 3 sprigs fresh thyme, or 1 teaspoon dried
- prepared pizza crust

Preheat oven 500°.

In a medium-sized heavy skillet, sauté bacon and cook until crisp. Remove with slotted spoon and set to drain on a paper towel.

Add a splash of olive oil to the bacon fat in the pan and sauté garlic and shallot until golden. Add hen-of-the-woods and cook until tender. Add a touch of salt, as needed. (Go easy if bacon is super-salty.) Remove from heat and stir in black trumpet mushrooms and bacon.

Brush the prepared pizza crust with olive oil and spread with the mushroom mixture. Add a few blobs of mozzarella cheese, scatter thyme over, and bake for 10-15 minutes, ideally on a pizza stone.

Remove pizza from the oven and scatter with goat cheese.