



Apricot and Pistachio Thin-Crust Pizza!

We use dried apricots so they'll stand up to the heat, or you can use under-ripe apricots, but it will not have the same intense flavor. We like the smooth texture and intense flavor of imported Parma prosciutto in this dish.

INGREDIENTS

1/2 cup warm water (100° to 110°)	2 shallots, peeled and thinly sliced
1/2 teaspoon dry yeast	3/4 cup (3 ounces) crumbled goat cheese
8 1/2 teaspoons olive oil, divided	1 1/2 tablespoons finely chopped fresh flat-leaf parsley
1/2 teaspoon kosher salt, divided	1 tablespoon minced fresh chives
6 ounces bread flour (about 1 1/4 cups)	1 cup arugula
Cooking spray	1 ounce thinly sliced prosciutto
2 tablespoons yellow cornmeal	1 ounce shaved fresh
1 teaspoon chopped fresh thyme	Parmigiano-Reggiano cheese
1/4 teaspoon freshly ground black pepper	
3/4 cup dried apricots or 4 under-ripe apricots cut into wedges	

INSTRUCTIONS

Combine 1/2 cup warm water and yeast in the bowl of a stand mixer with dough hook attached; let stand 5 minutes or until bubbly. Add 4 teaspoons oil and 1/4 teaspoon salt to yeast mixture. Weigh or lightly spoon flour into dry measuring cups; level with a knife. Sprinkle flour over yeast mixture; mix 2 minutes or until a soft dough forms. Place dough in a large bowl coated with cooking spray; cover surface of dough with plastic wrap lightly coated with cooking spray. Refrigerate 24 hours.

Remove dough from refrigerator. Let stand, covered, 1 hour or until dough comes to room temperature. Punch dough down. Roll dough out to a thin 12-inch circle on a lightly floured baking sheet, without raised edges, sprinkled with cornmeal. Crimp edges to form a 1/2-inch border. Pierce dough several times with a fork. Cover dough loosely with plastic wrap.

Position an oven rack in the lowest setting. Place a pizza stone on lowest rack. Preheat oven to 550°. Preheat the pizza stone for 30 minutes before baking dough.

Combine 1 tablespoon oil, thyme, pepper, apricots, shallots, and remaining 1/4 teaspoon salt; toss gently. Remove plastic wrap from dough; slide dough onto preheated pizza stone, using a spatula as a guide. Bake at 550° for 4 minutes. Top dough with goat cheese and apricot mixture. Bake an additional 5 minutes or until crust is golden brown. Cut pizza into 10 slices; sprinkle with parsley and chives. Toss arugula with remaining 1 1/2 teaspoons oil; arrange arugula over apricot mixture. Top with prosciutto and Parmigiano-Reggiano cheese. Cut into 10 wedges.

