



## **Pizza al Formaggio**

Serves: 8

Serve with Joseph Phelps 2006 Sauvignon Blanc

1 Tbsp. active dry yeast  
3 cups all purpose flour plus more for dusting and kneading  
2 large eggs plus one yolk  
6 Tbsp. freshly grated Parmigiano-Reggiano  
4 Tbsp. freshly grated Pecorino Romano  
1 tsp. crushed black pepper  
½ tsp. Kosher salt  
2-3 Tbsp. extra virgin olive oil  
4 oz. Provolone, ½" dice  
3 oz. Gruyère, ½" dice

Place yeast in small bowl, add ½ cup warm water, mix well and then add 1 cup flour, mixing briefly to form rough dough. Cover with plastic wrap and set in warm place to rise for 1 hour or until doubled.

Beat 2 eggs in small bowl. Mix in 4 Tbsp. of Parmigiano and all of the Pecorino Romano and the black pepper. Place remaining 2 cups of flour in a large bowl; whisk in salt and make a well in the center. Add 2 Tbsp. of oil and work it into the flour with fingers until mixture is crumbly. Add risen yeast mixture, the egg mixture and ½ cup of warm water. Knead briefly to make a soft dough. Cover with inverted bowl for 15 minutes. Knead another 2-3 minutes until dough is soft and elastic. Stretch dough into rectangle about 10" x 15". Scatter diced cheeses evenly over surface. Fold 1/3 of dough over (lengthwise), then fold again. Fold short ends over in thirds to make a square. Place into oiled 9" baking dish, fitting dough into dish. Cover loosely with paper towel and set aside to rise until doubled and somewhat over the edge (about 1 hour).

Preheat oven to 400°. Beat egg yolk with 1 Tbsp. of water and brush over surface of dough. Sprinkle surface with remaining Parmigiano. Bake 30 minutes, then lower heat to 350 and bake until golden (30-35 minutes). Remove from pan and let cool on rack at least 30 minutes before cutting (cheese flavor will become more pronounced if bread is kept wrapped for 6 or more hours or overnight).