



Mushroom and Onion Pizza

Ingredients

- 1 cup water - 110 degrees
- 2 1/4 teaspoons active dry yeast
- pinch sugar
- pinch salt
- 3 tablespoons [Fustini's Robust SELECT olive oil](#)
- 2 cups all-purpose flour
- 3 tablespoons Mushroom Duxelle
- 2 tablespoons [Fustini's Sage and Wild Mushroom olive oil](#)
- 2 tablespoons Caramelized Onions
- 2-3 tablespoons Swiss cheese, grated
- 1 tablespoon pine nuts, toasted

Mushroom Duxelle

- 8 oz fresh button mushrooms
- 1 tablespoon [Fustini's Sage and Wild Mushroom olive oil](#)
- 1 garlic bulb - roasted and squeezed
- ¼ cup [Fustini's Black Truffle balsamic](#)
- salt and pepper

Caramelized Onions

- 2 yellow onions – sliced
- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- ¼ cup [Fustini's 12 Year White balsamic](#)
- 2 tablespoons fresh oregano – chopped

Directions

Step 1.

Preheat the oven to 400 degrees. Place pizza stone or stainless pan into the oven to preheat. Roll out dough to a thin sheet. Sprinkle fine cornmeal on the pizza peel and place dough on peel. Spread mushroom Duxelle on pizza dough and drizzle with Fustini's Sage and Wild Mushroom olive oil. Spread caramelized onions over Duxelle and top with Swiss cheese. Bake in a prepared oven until the topping is bubbly and the crust is crispy and browned – 8-10 minutes. Sprinkle pine nuts over the top and serve immediately.

Step 2. Mushroom Duxelle

Pulse mushrooms in the food processor to chop them into small pieces. Heat the olive oil in a sauté pan over medium-high heat until hot. Add mushrooms and cook until all moisture is gone, the mushrooms begin to sizzle and they resemble cooked ground beef – 10-15 minutes. Add roasted garlic and vinegar and mash the garlic into the mushrooms stirring constantly. Cook until the moisture disappears again – 1-2 minutes – scraping up any browned bits on the bottom of the pan. Remove from the heat and let cool.

Step 3. Caramelized Onion

Heat oil in a saucepan and add onions. Cook over medium-high heat until deeply browned and translucent – 10-15 minutes. Add vinegar and cook until moisture is gone, scraping up any browned bits on the bottom of the pan. Add oregano and remove from heat. Let cool.

Step 4.

Place water, yeast and sugar in the bowl of a stand mixer and let the yeast bloom. Once foamy, add the Fustini's olive oil, salt and 2 ¼ cups flour, place in the stand mixer fitted with the dough hook and start on low speed to combine. If the dough seems too wet, add the extra quarter cup of flour one tablespoon at a time while the mixer is running. Turn speed to medium-low and knead dough in mixer until elastic. Remove dough from the bowl and finish kneading by hand.

Step 5.

Place dough into an oiled bowl, cover with plastic wrap and let stand until doubled in volume – 2 to 2 ½ hours. Punch down dough, knead to remove air, and cut into 8 equal size pieces. Knead each piece to make it round and place on your work surface a few inches apart. Cover the dough balls with a wet towel and let rise again until puffy – 30 to 45 minutes. The dough is now ready to be rolled out.