

## ROASTED LEEK & FIG PIZZA



Italian artist Paolo Veronese was known for his themes of religion and mythology seen here with Madonna and Child with Saint Elizabeth, the Infant Saint John the Baptist and Saint Catherine. We follow Veronese's lead and take one of the most iconic religious symbols, the fig, to reinterpret an Italian classic for today's Timken inspired recipe, Roasted Leek, Pancetta and Fig Pizza. Symbology aside, the roasted leeks and figs unequivocally mimic the colors found in the figures' clothing. We find this culinary homage to Veronese's masterpiece quite delicious.

### INGREDIENTS

¾ cup warm water (between 100-110°F, 38-43°C)  
1 1/8 t. instant yeast  
1 T. sugar  
2 T. plus 1 t. olive oil

1 t. salt  
½ t. onion powder  
1 ¾ cups bread flour plus more for hands and surface  
1 T. cornmeal  
3 T. White Sauce (Recipe below)  
1 cup shredded fontina cheese  
½ cup shredded mozzarella cheese  
One leek  
4 figs sliced into quarters  
3 slices Prosciutto torn into pieces

### **DIRECTIONS**

In medium bowl combine flour, sugar, salt, yeast and onion powder. Stir in 1 T. olive oil and water. Once ingredients are coarsely combined, turn onto lightly floured surface and knead until dough is smooth, approximately 5-7 minutes. Coat clean bowl with 1 teaspoon olive oil. Add dough and cover with plastic wrap or damp towel. Let rise in warm place for 90 minutes.

An hour into rise process, place pizza stone in oven. Preheat oven to 500 degrees for 30 minutes.

While oven is heating, prepare leek by removing tough outer layers, thinly slice, rinse and drain. Heat 1 T. olive oil in saucepan. Sauté leeks on low heat until tender, approximately 5-7 minutes. Set aside.

Prepare White Sauce and assemble remaining ingredients.

Turn oven to Broil and heat for 10 minutes. While oven is heating, sprinkle flour on work surface and hands. Turn over bowl with dough. Press into the dough and stretch to 8 inches. Lift to ensure dough isn't sticking to surface and press into 12-inch circle. Sprinkle large cutting board or pizza peel surface with cornmeal. Transfer dough to surface.

Spread white sauce over dough. Add leeks, mozzarella cheese, fontina cheese, prosciutto and fig slices. Slide pizza onto pizza stone and bake for 4 ½ to 5 minutes.

### **White Sauce**

1T. butter  
1 T. flour  
1 ¼ cup hot milk

1 ½ t. fresh lemon juice

In a saucepan on medium heat, melt butter. Whisk in flour and continue whisking for one minute. Whisk in hot milk, stirring constantly until sauce thickens, 3-5 minutes. Remove from heat and whisk in lemon juice.