

## TIMKEN-INSPIRED RECIPES



### ROASTED LEEK, PROSCIUTTO & 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, Prosciutto & 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.

# ROASTED LEEK, PROSCIUTTO & FIG PIZZA

SERVES 3 - 4

## INGREDIENTS

1 3/4 cups bread flour, plus more for hands and surface  
1 Tablespoon sugar  
1 teaspoon salt  
1 1/8 teaspoons instant yeast  
1/2 teaspoon onion powder  
2 Tablespoon plus 1 teaspoon olive oil

3/4 cup warm water (between 100 – 110°F, 38-43°C)  
1 Tablespoon cornmeal  
3 Tablespoon white sauce  
1 cup shredded fontina cheese  
1/2 cup shredded mozzarella cheese  
One medium leek  
3 slices prosciutto torn into pieces  
4 figs sliced into quarters

### White Sauce:

1 Tablespoon butter  
1 Tablespoon flour  
1 1/4 cup hot milk  
1 1/2 teaspoons fresh lemon juice

## 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 and discarding tough outer layers. Thinly slice remaining leek and place sliced leek in large bowl of cold water. Wash thoroughly several times to remove sediment, transfer to paper towels and pat dry. Heat 1 Tablespoon olive oil in saucepan. Sauté leek on low heat until tender, approximately 5-7 minutes. Set aside.

Prepare White Sauce by melting butter in a saucepan over medium heat. Whisk in flour and continue whisking for one minute. Whisk in hot milk, stirring constantly until sauce thickens, approximately 3-5 minutes. Remove from heat and whisk in lemon juice. Set aside.

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 hands into the dough and stretch the dough to an 8-inch circle. 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 the dough. Top with leeks, mozzarella cheese, fontina cheese, prosciutto and quartered fig slices. Slide pizza onto the pizza stone and bake pizza for 4 to 5 minutes until cheeses have melted. Serve immediately.