

# Four-Cheese Pizza with Potato Dough

Recipe courtesy of Jill Simmons, cooking instructor

Potato pizza dough (recipe follows)

2 oz. gorgonzola cheese  
2 oz. fresh goat cheese  
2 oz. fontina cheese  
2 oz. mozzarella cheese  
chopped Italian parsley

Make the pizza dough. Preheat oven at 425° before assembling pizza. If using a baking stone or tiles, place in the oven while preheating. Place the gorgonzola and goat cheese in the freezer for 30 minutes, to make them easier to slice. Thinly slice the Gorgonzola, goat, fontina and mozzarella cheeses. Shape the pizza dough and transfer dough to pizza peel dusted with cornmeal. Top with the cheeses. Transfer to the oven and bake on pizza stone for 12-15 minutes until the crust is golden. Slice, sprinkle with parsley and serve immediately. Makes one pizza.

## Potato Pizza Dough

1 boiling potato  
1 T. active dry yeast  
3/4 c. plus 2 T. lukewarm water (105°F)  
2 1/2 c. all-purpose flour, plus 1/2 c. for working  
1 t. salt  
1 T. extra-virgin olive oil

Boil the potato in water to cover until tender, 20-30 minutes; drain and peel while still hot. Meanwhile, in a small bowl dissolve the yeast in 3/4 c. water and let stand until slightly foamy on top, about 10 minutes. In a large bowl stir together the 2 1/2 cups flour and the salt. Pass the hot peeled potato through a ricer into the bowl and form the mixture into a mound. Make a well in the center of the mound and add the yeast mixture to the well. Using a fork and stirring in a circular motion, gradually pull the flour and potato into the yeast mixture. Continue stirring until a dough forms. Lightly flour a work surface with some of the 1/2 cup flour and transfer the dough to it. Using the heel of your hand, knead the dough until it is smooth and elastic, about 10 minutes. Form the dough into a ball.

Pour oil into a zip lock baggie, and place the dough in it. Let rise at room temperature until doubled, 1-2 hours. Turn the dough out onto a surface dusted with flour. Punch the dough down. At this point you may either let the dough rise once again, or you may roll out into the desired shape. Makes 2 12-inch pizzas.