

Pesto & Goat Cheese Pizza

I feel this pizza has some french influence, since it's made with goat cheese. I even re-named it *Pizza Provence* once but sales dropped off so I changed it back. Call it what you want. It's delicious! The one in the photo was shot on our whole wheat dough. I'll put that recipe in a future cook book.

Toppings (in order of assembly):

basil pesto - brushed generously atop dough
mozzarella cheese--about 1-3/4 cup
goat cheese--1/4 to 1/2 cup (Montrachet or Chevre)
artichoke hearts - broken up
red onion - thinly slivered
sun-dried tomatoes (oil packed or re-hydrated)

Frankie's Tip: Goat cheese is strong so use sparingly unless you are a huge fan.



Quattro Formaggio Pizza

This is another traditional, yet simple pizza. Most recipes call for a red sauce. We've chosen to make ours with fresh basil pesto. You can blend any four cheeses that you like, or vary the ratio to suit your personal tastes. As far as the tomatoes are concerned, I like them to be sliced very thinly.



Toppings (in order of assembly):

basil pesto - brushed generously atop dough
1 cup mozzarella cheese
1/2 cup fontina cheese
1/4 cup parmigiano-reggiano
1/4 cup gorgonzola
thinly sliced roma tomato

Frankie's Tip: The quantity of cheese is to help you with a ratio. If you feel it isn't enough cheese, add a little more.