

Mushroom Crust Pizza

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- 2 pints sliced mushrooms
- 3/4 c each grated pizza mozzarella, Parmigiano-Reggiano
- 2 eggs
- 1/4 c scallions, finely minced
- 1/2 t oregano
- freshly ground black pepper

Preheat oven to 420F.

In a food processor, briefly mince mushrooms, then add cheese, scallions, oregano, eggs, salt and pepper, pulsing just until blended.

On a baking pan coated with parchment paper, form mushroom crust, pressing and spreading with both hands to make a thin even crust.

Bake for 10 minutes. Allow crust to cool for 5 minutes.

Mushroom Crust Pizza

- 1/2 c good quality tomato sauce
- 1/4 c grated pizza mozzarella
- 1 T grated Parmigiano-Reggiano
- 2 T each chopped parsley, scallions
- 2 plum tomatoes, thinly sliced
- 1/2 red pepper, finely sliced
- 1 t olive oil

Layer sauce, cheese, peppers, tomatoes, scallions and parsley on cooled crust.

Bake at 420F for 10 minutes.

Brush olive oil on tomatoes and peppers and broil for a minute or two, until bubbly hot and beginning to brown.

Let cool for a couple of minutes before slicing. Serves 4. Delicious served with a green salad and a glass of chardonnay.

Jittery Cook