

# Harvest Pizza

**Makes 3 (approximately 12-inch) pizzas, enough to serve 6**

This pizza was created by Food & Wine section intern and California Culinary Academy student Rose Amoroso, using Chronicle wine editor Jon Bonné's pizza dough. Prepare the dough well ahead — ideally the night before — since it needs to rise in a very cool place or the refrigerator. You can also make the bechamel sauce a day ahead.

## Pizza dough for three 12-inch pizzas

(see accompanying recipe, or use your favorite dough)

1 cup heavy cream  
2 cups whole milk  
1 bay leaf  
1/4 medium-size onion  
2 whole cloves  
3 tablespoons minced tarragon  
4 tablespoons butter  
5 tablespoons flour  
1/4 cup grated Parmesan cheese  
1/4 cup grated Gruyere cheese  
Flour for rolling out pizza dough  
1 cup arugula  
3/4 cup thinly sliced (about 1/8-inch) red potatoes (about 1 1/2-2 potatoes)  
1 cup halved cherry tomatoes  
1/4 cup julienned basil leaves  
Kosher salt and pepper to taste

**Instructions:** Prepare pizza dough according to accompanying recipe, or use your favorite pizza dough.

Combine cream and milk in a heavy-bottomed, medium saucepan over medium heat. Place the bay leaf on the onion and push two cloves through the leaf to secure the bay leaf to the onion. Place onion in the cream and milk. Add minced tarragon. Add salt and pepper to taste. Let cook, but do not bring to a boil.

Melt the butter in another pan over medium heat; sprinkle in the flour and cook, stirring with a wooden spoon, until smooth and mixture takes on a light golden color.

Remove the onion, bay leaf and cloves from the cream mixture, and discard. Add the butter-flour mixture to the cream mixture and bring to a simmer, whisking constantly until thickened. Whisk in the Parmesan and Gruyere until smooth and thoroughly combined. Set aside. If bechamel sauce is made a day ahead, let cool, then cover and refrigerate; reheat before using, adding a little additional milk if needed for consistency.

If using accompanying pizza dough

recipe, place an unoiled pizza or baking stone in the oven. Preheat oven to 550°, or as high as oven will go, and let pizza stone preheat for about 45 minutes. If using another dough, follow instructions for rolling out and baking.

Spread a generous amount of flour on a flat working surface. Place dough from one bowl on the work surface, sprinkle more flour on top, and begin pressing your fingers around the sides of the dough until you form a dome in the middle with thinner sides, like a flying saucer.

Flour a rolling pin and roll the dough until flat and round. Grab and softly pinch around the entire edge of the pizza, pulling dough to perfect the circle and form a lip for the pizza.

Repeat with dough from remaining two bowls.

Ladle some bechamel sauce into the center of each pizza, and use the back of a spoon to spread it in a thin layer over the dough. (You will have some sauce left over.) Arrange arugula leaves over the sauce, top with potato slices, then intersperse with tomato halves. Sprinkle basil over the top; season to taste with salt and pepper.

Using a pizza peel, move pizzas (each in turn as oven space allows), to preheated baking stone. Bake about 2 minutes, then rotate stone about 90 degrees. Continue baking, rotating every couple of minutes, until crust is browned and pizza is done, about 8 minutes total. Remove from oven, and cut into wedges to serve.

**Per serving (crust only):** 225 calories, 7 g protein, 45 g carbohydrate, 1 g fat (0 saturated), 0 cholesterol, 356 mg sodium, 0 fiber. Nutritional analysis for full pizza not possible because of the general nature of the recipe.



**Wine pairing:** Focus on the toppings for this pairing: mild potatoes layered with arugula's slight peppery touch. Cheese and bechamel sauce meld things together and enhance the pizza's wine-friendly nature. Pick what you want to drink but don't overwhelm the dish with a tannic, full-bodied red.