

cloumage pizza with garden greens

SERVES 4-6

Cloumage is a fresh artisanal cheese curd created and produced locally by Shy Brothers Farm in Westport, MA (see page 57). With a taste reminiscent of a creamy goat cheese and a texture similar to ricotta, it makes for a perfectly elegant spread on grilled pizza. Fresh lemon and garden greens scattered over the top are all you need to complete this easy appetizer, ideal for summer entertaining.

Cloumage Spread

- 1 cup Cloumage
Zest and juice from 1 lemon
Kosher salt, to taste
Freshly ground black pepper, to taste
- Flour, for dusting
- 1 prepared pizza dough, cut in half (see page 135)
- 2 tablespoons extra virgin olive oil, plus extra for serving
- 1 cup fresh garden greens (such as microgreens or baby arugula), washed and dried

1. Preheat grill to medium-high heat.
2. Make Cloumage spread. In a small bowl, combine Cloumage, lemon zest, and juice. Season with salt and pepper. Set aside.
3. On a lightly floured surface, gently stretch each dough half into a rectangle, approximately 4 x 12 inches in size. Brush both sides of each piece of dough with olive oil and season one side of each with salt and pepper. Place each piece of dough onto grill, seasoned side down (or cook one at a time) and cook until lightly charred on bottom, about 3-4 minutes. Flip each piece of dough and grill on other side until lightly charred, another 3-4 minutes.
4. Transfer grilled dough onto a large cutting board. Smear top of each dough with equal parts of Cloumage spread. Scatter greens over top of each. Season with salt and pepper and drizzle with a bit of olive oil. Cut into pieces and serve.

cooks note: Either fresh ricotta or goat cheese is a suitable alternative to Cloumage. It's important to use smaller pieces of dough when grilling pizza so that they are easier to flip.

