

Arugula and Ricotta Pizzetta

Recipe By *Rikki Junik*



Cooking and Prep: 
1.5 h

Serves:  8

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Mini cheese and garlic pizzas and an arugula and ricotta topping. This is a perfect hor d'oeuvre for Shavuot or a summer party.

Ingredients (11)

Main ingredients

- 4 cups bread flour plus more for kneading
- 1 tablespoon salt
- 1 cup warm water (100 degrees)
- 1 tablespoon active dry yeast
- 1 tablespoon honey
- 1/2 cup **Gefen Olive Oil** plus more for greasing bowl
- 12 cubes **Gefen Frozen Garlic**, thawed (12 teaspoons)

- 4 tablespoons Gefen Olive Oil
 - 16 ounces fresh mozzarella (log)
 - 6 ounces ricotta cheese
 - 4 cups arugula
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Start Cooking

Prepare the Dough

1. Add the yeast and honey to your warm water and stir. Allow it to proof for about 10 minutes.
2. In a large bowl, mix together your flour and salt. Make a well in the center and add your activated yeast. Pour in half a cup of olive oil. Keep stirring in the bowl until it forms sticky dough.
3. Flour your countertop and knead the dough until smooth and elastic, for about five minutes.
4. Preheat your oven to 400 degrees Fahrenheit.
5. Grease a bowl with olive oil and set your dough inside. Cover, and let it rise for an hour.

Prepare the Pizzettas

1. Once the dough has risen, punch down your dough and divide it into 32 even balls. Flatten them out to form mini crusts three inches wide and half an inch tall. Be sure the crusts are flat and thin.
2. Place your crusts on a Gefen Easy Baking Parchment lined sheet pan. Bake your crusts for five minutes. Allow it to cool for a bit.
3. Mix your garlic and four tablespoons of olive oil well. Slather it on top of the cooked pizzettas along with the sliced mozzarella.
4. Bake it for another eight to 10 minutes or until fully melted.
5. Once baked, top each pizzetta with a bit of arugula. Then add small dollops of ricotta cheese.

Note: You can make a large pizza from this by forming your dough into an eight-inch circle and cooking it for 10 minutes and then adding all the toppings and cooking it for another 10 minutes.