

# White Mushroom Pizza

Recipe By *Brynie Greisman*



Cooking and Prep:  50  
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Serves:  4

Contains:   

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Nine Days

**Diet:** Vegetarian, Pescetarian

**Source:** Family Table by

Mishpacha Magazine

My favorite pizza is white/ricotta pizza. I'm also a major fan of mushrooms of any kind. I decided to combine them both in a unique variety of pizza that was over the top. We couldn't get enough of it!

Yields 1 pizza

## Ingredients (13)

### Pizza

1 store-bought pizza dough, or use your favorite recipe

butter, for smearing

### Topping

4 and 1/2 ounces (125 grams) ricotta cheese

2 tablespoons butter

- 1 tablespoon Gefen Olive Oil
  - 1 large onion, sliced in half-circles
  - 2 large cloves garlic, sliced
  - 4 cups sliced mushrooms (I used a combo of button, baby bella, and white and brown shimeji, which I left whole)
  - salt, to taste
  - pepper, to taste
  - 1/4 teaspoon thyme
  - 1/4 teaspoon Gefen Oregano
  - handful Mehadrin shredded cheese
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## Start Cooking

### Prepare the Pizza

1. Heat butter and olive oil for the topping in a large skillet.
2. Add onion and sauté for five to six minutes. Add garlic and sauté two more minutes. Add mushrooms and continue sautéing for 10 minutes, stirring occasionally. Remove from heat.
3. Add seasonings and stir.
4. Preheat oven to 500 degrees Fahrenheit (260 degrees Celsius). Line a pizza pan with Gefen Easy Baking Parchment Paper. Spray with cooking spray.
5. Roll out dough to fit the pan, crimping the edges with your fingers to form a rim. Bake for five to seven minutes. Remove from oven.
6. Smear lightly with butter (it will melt into the crust). Spread with ricotta cheese and top with the onion-mushroom mixture. Return to the oven.
7. After five minutes, remove the pan from the oven and add the shredded cheese. Return to the oven for another eight to 10 minutes. If the cheese browns too quickly, cover the top loosely with parchment paper.

Tip:

I use a pizza pan with holes on the bottom for a crispy crust.

## **Credits**

Food and Prop Styling by Renee Muller

Photography by Chavi Feldman