

## Two Birds, One (Pizza) Stone Pizza

Chef: Alex Selvey, Forterra Stewardship Associate

This pizza utilizes the bold flavors of not one, but two non-native, weedy plants (*not sure if I would call fennel invasive it's certainly not native, and aggressive*) in one tasty recipe, topped with goat cheese (a nod to the goats often found eating weeds along roadsides). The pizza is on a rye dough, but any pizza dough would taste great!

Dough ingredients:

275 g all-purpose flour

50 g rye flour

50g bread flour

½ heaping tsp active dry yeast

1 ½ tsp salt

1 ¼ cup water

I followed procedure of [this recipe](#). Essentially, combine all the above ingredients, stir, cover, and let rise for at least 6 hours-until doubled in size.

Sauce:

1 can San Marzano tomatoes, drained.

2-3 cups of blackberries (to taste)

2 tbsp sugar

2 tbsp olive oil

1 tbsp salt

2 tbsp pulverized fennel seed (more to taste)

A few sprigs of oregano

Combine above ingredients on medium heat, blend with immersion blender (or regular blender), until taste and consistency are how you would like them.

Preheat oven to 500 degrees. If you have one, put pizza stone in oven to heat up. On a heavily floured surface, roll out and shape the dough. I had enough dough for two 12-inch pizzas. Shape dough to fit whatever you want to bake it on (either to fit your pizza stone, or on a greased baking sheet).

Toppings (per 12-inch pizza):

1-2 cups fennel fronds, cut to ¼-1/2 inch pieces

2 tbsp minced garlic

1 cup blackberries, halved

1 small log goat cheese

½ portabello mushroom (I soaked mine in red wine, soy sauce, and a splash of rice vinegar)

1-2 tbsp minced rosemary

Spread sauce on shaped dough to your liking, then add (in order) mushrooms, 1 cup fennel, goat cheese, blackberries, rosemary and minced garlic. Bake at 500 degrees for about 10-12 minutes, or until it looks done. Top with remaining fennel fronds.

You'll never have a pizza that tastes like this. Especially with the rye dough, the pizza is aromatic and flavorful, and can be altered to match your tastes.

I had leftover sauce, and you could halve the recipe if you want to use half a can of San Marzano tomatoes for something else. Next time I would maybe use fresh tomatoes instead. Also, the dough was kind of hard to work with, and there are many rye dough recipes online that yield good results with less time/effort, such as [this one](#).