



mushrooms.canada

Mushroom Lovers CLUB

GRILLED MUSHROOM & ARUGULA PIZZETTES

by Crumb: A Food Blog

Prep Time: 10 mins. | Cook Time: 10 mins. | Serves 4

One of my current favourites is grilled pizza, mostly because it's so quick and easy to make. I've used a blend of white button and crimini mushrooms to top off this pizza, but it's also great made with shiitakes or oyster mushrooms.

INGREDIENTS

1 tbsp butter
8 oz white button mushrooms, sliced
8 oz brown crimini mushrooms, sliced
3 cloves garlic, finely minced
2 tsp chopped fresh thyme
½ teaspoon salt
½ tsp fresh ground black pepper
1 pound prepared pizza dough
(homemade or store-bought)
2 tbsp olive oil, divided
2 cups shredded smoked mozzarella cheese
2 cups fresh baby arugula
2 tsp lemon juice



METHOD

1. In a large skillet set over medium-high heat, saute the mushrooms in butter, stirring occasionally, until they're soft and starting to brown, about 7-10 minutes. Add the garlic, thyme, salt and pepper, and continue cooking until the garlic is soft and fragrant, about 2 minutes longer. Remove from heat and set aside to cool off.

2. Preheat a lightly oiled gas or charcoal grill on high heat. While the grill is warming up, divide the pizza dough into four equal pieces, and gently stretch into ½" thick rounds. Brush the tops lightly with a little olive oil. (Don't worry if your rounds look more like amoebas, as long as they're a nice even thickness. They'll taste fine, regardless of how they're shaped.)

3. Once the grill reaches about 500F, gently place the pizzettes onto the grill over direct heat, oiled side

down. Brush the tops with a little more olive oil, and then grill for about 1-2 minutes or until the bottoms are golden brown and crisp. Turn over and cook for another 1-2 minutes to crisp up the other side. Remove from grill and arrange on a baking tray.

4. Top each pizzette with a few pinches of cheese, then add a thin layer of mushrooms and finish with the rest of the cheese. Return to the grill and cook over indirect heat with the lid closed for about 3 minutes, or until the cheese is melted and bubbly.

5. Meanwhile, toss the arugula with lemon juice and the remaining olive oil. Pile the dressed arugula onto the finished pizzas, and serve immediately.

Blogger **RECIPE** Visit mushrooms.ca
for more blogger recipes