

NEW MEXICO PIZZA: ROASTED NEW MEXICO GREEN CHILE PESTO, GOAT CHEESE, PROSCIUTTO, ARUGULA, HONEY, AND TOASTED NEW MEXICO PECANS

Yield: 4 Portions, 2-12inch Pizzas

Ingredients	Amounts
Pizza dough	2 balls
<i>Pesto</i>	
New Mexico green chile peppers, frozen diced, thawed (Or roasted, peeled, seeded and diced)	2 cups
Basil leaves	1 cup
Pecorino Romano cheese, grated	½ cup
Pecans, lightly toasted, chopped	¼ cup
Garlic, chopped	1 Tbsp.
Extra virgin olive oil	¼ cups
<i>Garnish</i>	
Goat cheese, crumbled	6 oz
Prosciutto, thinly sliced	8 ea.
Baby arugula	2-3 cups
New Mexico Pecans, toasted, roughly chopped	¾ cup
Extra virgin olive oil	¼ cup
Honey	¼ cup

Method

1. Preheat oven to 425° with a pizza stone or inverted baking sheet.
2. Allow the pizza dough to proof, covered, until doubled in size and ready to work with.
3. *For the Pesto:* Combine all the ingredients in the bowl of a blender and blend until smooth. Adjust seasoning to taste with salt.
4. Prepare a pizza pan with cornmeal and stretch each dough ball to 12" round and place onto the cornmeal.
5. Working quickly, spread 1/3 - ½ cup of the pesto over the bottom of the dough leaving about 1" edge uncovered.
6. Crumble the goat cheese over the top and quickly slide the pizza onto the heated pizza stone or pan, and into the oven.
7. Bake for 8-12 minutes until the edges are browned and the bottom is cooked.
8. *Garnish:* Remove the pizza, drape with prosciutto, top with arugula leaves, pecans, and a drizzle of olive oil and honey.