

Artichoke and Goat Cheese Pizzetta

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Four Seasons Hotel Silicon Valley

Ingredients

1 6 oz. Pizza dough, divided into four smaller pizzas
4 Fresh artichokes cleaned, cooked and quartered
8 oz. Harley Farms goat cheese
8 plum tomatoes, halved and roasted in 250 degree oven for 25 min.
3 oz. Fresh arugula
2 oz. Extra virgin olive oil
1 Lemon, juiced
Salt and cracked black pepper

Directions

Preheat oven to 500 degrees. Make four smaller pizzas from the dough and par bake in oven for 1 minute, just to let them set. Remove and let cool. Place two halves of tomato on each pizza followed by the quartered artichokes, and then place little pieces of the cheese on top. Sprinkle with a little salt and pepper and return to the oven for an additional 3-4 minutes to finish cooking. While pizzas are in the oven, dress the arugula with olive oil and lemon juice and season with salt and pepper. Remove the pizzas from the oven and top with the greens.