

# Potato & Béchamel Focaccia Pizzas

*with Arugula & Persimmon Salad*

In the northern reaches of Italy, where the climate is cooler, pizza takes on extra heartiness. There, thinly sliced potatoes are layered atop a rich, velvety sauce made by thickening milk with flour, known as béchamel. Our version features Fontina—a cheese originating near the French Alps—which turns golden brown and nutty as it melts. For a pop of seasonal flavor that balances out the richness of the pizzas, we're also serving a salad of savory-sweet persimmon and peppery arugula.

## Blue Apron Wine Pairings

Viale Sangiovese, 2015

Almez Monastrell, 2013



## Ingredients

- 1 Piece Focaccia Bread
- $\frac{3}{4}$  Cup Milk
- 4 Cloves Garlic
- 2 Ounces Arugula
- 1 Persimmon
- 1 Yellow Onion
- 1 Yukon Gold Potato
- 1 Bunch Parsley

## Knick Knacks

- 3 Ounces Fontina Cheese
- 2 Tablespoons All-Purpose Flour
- 2 Tablespoons White Wine Vinegar
- 1 Shallot

**Makes:** 4 servings

**Prep Time:** 15 minutes | **Cook Time:** 35–45 minutes





1



## Cook the potato:

Preheat the oven to 475°F. Wash and dry the potato. Heat a medium pot of salted water to boiling on high. Cut the **potato** into ¼-inch-thick rounds. Add the potato to the pot of boiling water and cook 6 to 8 minutes, or until slightly tender when pierced with a fork. Drain thoroughly.

2



## Prepare the ingredients:

While the potato cooks, wash and dry the remaining fresh produce. Peel and small dice the onion. Peel and finely chop the garlic. Medium dice the cheese (discarding any rind). Halve the bread horizontally. Peel the shallot and finely chop to get 2 tablespoons (you may have extra); place in a bowl with the **vinegar**. Core, halve and thinly slice the persimmon. Pick the parsley leaves off the stems; discard the stems.

3



## Make the béchamel sauce:

In the same pot, heat **2 tablespoons of olive oil** on medium-high until hot. Add the **onion** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Add the **flour** and cook, stirring frequently, 30 seconds to 1 minute, or until golden brown. Slowly whisk in the **milk** and ¼ **cup of water**. Cook, whisking frequently, 2 to 4 minutes, or until thickened. Remove from heat; season with salt and pepper to taste.

4



## Assemble the pizzas:

Place the **bread** on a sheet pan, cut sides up. Evenly top with the **béchamel sauce**, **cooked potato** and **cheese**; season with salt and pepper.

5



## Bake the pizzas:

Place the **pizzas** in the oven and bake 16 to 18 minutes, or until the bread is browned and the cheese has melted. Remove from the oven and let stand for at least 2 minutes before serving. Drizzle with olive oil and season with salt and pepper.

6



## Make the salad & serve your dish:

Just before serving, to make the dressing, slowly whisk **2 tablespoons of olive oil** into the bowl of **shallot-vinegar mixture** until well combined. Season with salt and pepper to taste. In a large bowl, combine the **arugula** and **persimmon**; season with salt and pepper. Add enough of the dressing to coat the salad (you may have extra); toss to coat. Season with salt and pepper to taste. Transfer to a serving dish. Garnish the **baked pizzas** with the **parsley**. Serve with the salad on the side. Enjoy!