

Hot Truffle Honey Pizza

with Sweet Corn & Ricotta

4 SERVINGS

30-40 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*


Ingredients

Customized ingredients


 6 oz Prosciutto 


 4 oz Arugula


 1 Lemon

 ½ lb Fresh Mozzarella Cheese

 2 Tbsps Honey


 22 oz Pizza Dough

 3 oz Radishes

 1 bunch Chives

 ½ cup Part-Skim Ricotta Cheese


 ¼ tsp Crushed Red Pepper Flakes

 2 ears of Corn

 2 cloves Garlic

 4 oz Shredded Fontina Cheese

 ¼ cup Grated Parmesan Cheese

 ½ tsp Truffle Zest Seasoning¹

1. includes natural truffle flavor and black summer truffle
*Ingredients may be replaced and quantities may vary.

 Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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1 Prepare the ingredients

- Remove the **dough** and **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 475°F.
- Wash and dry the fresh produce.
- Peel and thinly slice **2 cloves of garlic**.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.



2 Assemble & bake the pizza

- Lightly oil a sheet pan.
- Using your hands, gently stretch the **dough** to about a 1/4-inch thickness (if the dough is resistant, let rest 5 minutes). Drizzle the dough with **olive oil**.
- Top with the **sliced garlic, corn kernels, fontina, and mozzarella** (tearing into small pieces before adding). Season with salt and pepper; drizzle with **olive oil**.
- Bake, rotating the sheet pan halfway through, 20 to 22 minutes, or until the cheese is melted and the crust is golden brown.
- Remove from the oven and let stand at least 2 minutes.



3 Prepare the remaining ingredients & make the hot truffle honey

- Meanwhile, thinly slice the **radishes** into rounds.
- Thinly slice the **chives**.
- Quarter and deseed the **lemon**.
- In a bowl, combine the **ricotta, half the parmesan, and a drizzle of olive oil**; season with salt and pepper.
- In a separate bowl, combine the **honey** (kneading the packet before opening), **as much of the truffle zest as you'd like**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.



CUSTOMIZED STEP 3 If you chose Prosciutto

- Prepare the remaining ingredients and make the hot truffle honey as directed.
- Remove the plastic lining between the slices of **prosciutto**.

4 Finish & serve your dish

- While the pizza rests, in a large bowl, combine the **arugula, sliced radishes, the juice of 2 lemon wedges, and 2 teaspoons of olive oil**. Season with salt and pepper; toss to combine.
- Carefully transfer the **baked pizza** to a cutting board; evenly top with the **seasoned ricotta, sliced chives, and hot truffle honey**. Cut into equal-sized pieces.
- Serve the **finished pizza** with the **salad** on the side. Garnish the salad with the **remaining parmesan**. Serve the **remaining lemon wedges** on the side. Enjoy!



CUSTOMIZED STEP 4 If you chose Prosciutto

- Finish and serve your dish as directed, adding the **prosciutto** (tearing into small pieces before adding) to the pizza after the ricotta.