

Ricotta Spinach Pizza

Crispy thin crust ricotta spinach pizza with fontina and roasted garlic. The best homemade white spinach pizza Bianca!

Ingredients:

1 pizza dough homemade or store-bought
1 lb ricotta cheese
1 lb fontina cheese shredded
1/4 c parmigiano reggiano grated

1/3 c extra virgin olive oil
1 1/2 lb garlic spinach
20 cloves garlic
pinch of sea salt
black pepper to taste freshly cracked

Directions:

Smash the garlic cloves with the side of a chef's knife and peel.

In a large skillet add a lug of olive oil and roast the garlic cloves on medium low flame until golden. Add the spinach with a pinch of salt and toss to coat in the oil and roasted garlic. Cook for a couple of minutes until wilted and remove from heat.

Add the ricotta and fontina cheese to the bowl of a food processor together with a lug of olive oil and a pinch of salt. Process until combined and set aside.

Preheat your oven with a pizza stone in it to 500°F or as high as it will go.

Form the pizza pies as instructed and brush with a thin layer of olive oil on top. Leave about 1/2 inch at the edges. Sprinkle with some of the parmigiana cheese on top and bake in the preheated oven on the pizza stone for 3 to 4 minutes.

Quickly and carefully spoon some of the ricotta fontina mixture over the top of the pizza pie and bake an additional 5 minutes to your desired doneness level.

Once the pizza comes out of the oven you want to top it with the sautéed spinach and some of the roasted garlic cloves. Shave some parmigiana reggiano over the top and serve with freshly cracked black pepper.

