

Merguez Sausage and Blue Cheese Pizza with Caramelized Onions paired with Phase V Petite Sirah

INGREDIENTS:

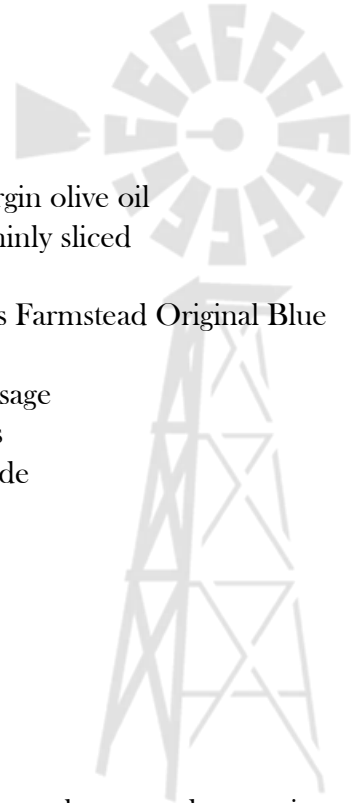
Pizza Dough

1 package active dry yeast
1 cup lukewarm water 100°
1 teaspoon sugar
2 tablespoons chopped mixed herbs, such as basil, thyme, oregano, parsley, and chives
2 tablespoons minced sun-dried tomatoes
¼ cup extra-virgin olive oil
2 teaspoons salt
3 cups all-purpose flour plus extra for kneading
Coarse cornmeal for sprinkling on pan

SERVES: 2-3

Pizza Toppings

3 tablespoons extra virgin olive oil
1 ½ pounds onion. Thinly sliced
Salt and pepper
12 ounces Point Reyes Farmstead Original Blue Cheese
4 ounces merguez sausage
Handful of kale leaves
6 sage leaves, chiffonade



METHOD:

Pizza Dough

- In a small bowl, sprinkle the yeast over the warm water, then sprinkle the sugar onto the yeast, do not stir, let sit for 10 minutes until foamy.
- In a food processor combine the yeast mixture, herbs, sun dried tomatoes, oil, salt and flour. Pulse in short bursts until the mixture forms a ball.
- Remove dough and knead on a lightly floured surface until smooth and elastic. If dough is sticky use a little more flour.
- Smear a large bowl with extra virgin olive oil. Put the dough in the bowl and roll it around to coat with oil. Cover with plastic wrap and place in warm spot, let the dough rise until doubled in size, one to two hours.
- Lightly flour a work surface and roll the dough into a 14-inch circle. Sprinkle cornmeal on the pizza pan or baking sheet and put the dough on it. Cover with a towel and let rest for 30 minutes.
- Place pizza stone in oven and preheat to 500°F while prepping the toppings.

Pizza Toppings

- In a deep heavy bottomed pan, heat olive oil and sauté onions until golden brown, stirring often to prevent burning. Season with salt and pepper.
- Scatter the onions evenly over the pizza dough. Scatter the blue cheese, merguez sausage, kale, and sage then drizzle with extra virgin olive oil.
- Bake the pizza on the stone for 15 minutes or until dough is puffed and golden and cooked through.

To Finish

Slice your pizza into 8 even slices. Serve with a tossed salad and serve immediately with a glass of Phase V Petite Sirah.