



## Glazed Fig & Ricotta Pizza with Honey Wheat Crust

©Scott Duncan

### Crust

1 C hot tap water	2 C bread flour
1 T honey	2 C whole wheat flour
2 T olive oil	1 t salt

In a large bowl, mix together water, honey, and oil. Add yeast and stir. Let stand for 10-15 minutes to activate yeast.

In a separate bowl, whisk together flours and salt. Slowly add flour to yeast mixture. Knead for 10-12 minutes until the dough becomes elastic.

Place dough in an oil-rubbed bowl and cover with plastic wrap. Place in a warm spot until doubled in size (approximately 60-90 minutes). Once doubled, punch down the dough and let rise again for 30 minutes. In the meantime, place a cold pizza stone in a cold oven and turn the oven on its highest setting (500° or so). If you don't have a pizza stone, you can use an upside down cookie sheet.

### Topping

1 C Ricotta cheese	24 dried figs, sliced (fresh figs are great when they're in season)
1 t orange zest	
1 t honey, plus 2 T honey for drizzling	

In a small bowl, mix together ricotta, orange zest, and 1 t honey. Set aside. Roll out pizza dough to desired thickness (I like it thin, so I roll it out to about ¼"). Transfer the dough to a pizza peel sprinkled with corn meal. Once the dough is on the pizza peel, spread the ricotta mixture on the dough. Top with slices of figs, and bake for 8-12 minutes - or until its done. Remove from oven and drizzle with remainder of the honey. Let sit for about 5 minutes before slicing.

Serves 4.