



## Homemade Black or White Truffle White Pizza

### Ingredients

- 1 teaspoon sugar
- 1 package quick-rise yeast (about 2 1/4 teaspoons)
- 1/2 cup warm water (100° to 110°)
- 1 1/2 cups all-purpose flour, divided
- 1/2 teaspoon salt, divided
- 2 teaspoons cornmeal
- 2 teaspoons olive oil
- 2.5 ounces shredded fontina cheese (about 2/3 cup), divided
- 2 teaspoons chopped fresh thyme
- 1 ounce grated fresh Parmesan cheese (about 1/4 cup)
- 1/4 teaspoon sea salt or flake salt
- Oregon truffles

### Preparation

1. Dissolve the sugar and yeast in warm water in a large bowl; let stand 5 minutes. Lightly spoon flour into dry measuring cups; level with a knife. Add 1 1/4 cups flour and 1/4 teaspoon salt to yeast mixture, and stir until a soft dough forms. Turn dough out onto a lightly floured surface. Knead until smooth and elastic (about 10 minutes); add enough of remaining flour, 1 tablespoon at a time, to prevent dough from sticking to hands (dough will feel tacky).
2. Place dough in a large bowl coated with cooking spray, turning to coat top. Cover and let rise in a warm place (85°), free from drafts, 30 minutes or until doubled in size. (Gently press two fingers into dough. If indentation remains, dough has risen enough.) Punch dough down; cover and let stand 5 minutes. Line a baking sheet with parchment paper; sprinkle with cornmeal. Roll dough into a 12-inch circle on a floured surface. Place dough on prepared baking sheet. Crimp edges of dough with fingers to form a rim; let rise 10 minutes.
3. Preheat oven to 475°.
4. While dough rises, sprinkle 1/4 cup fontina evenly over dough, and arrange the truffles evenly over fontina. Sprinkle with thyme; drizzle evenly with olive oil. Sprinkle remaining fontina and Parmesan cheese evenly over top. Bake at 475° for 15 minutes or until crust is lightly browned. Remove to cutting board, and sprinkle with sea salt. Cut into 8 slices. Serve immediately.