

Directions:

Gluten Free White Pizza with Mushrooms and Egg

1. Preheat oven to 450F degrees
2. Lightly oil pizza pan with oil and sprinkle corn meal on bottom.
3. Lightly pat pizza dough on pan to achieve thin, smooth consistency. Dip your hands in cold water before touching the dough.
4. Drizzle dough with olive oil, place cheese, garlic, mushrooms and basil on dough and sprinkle salt.
5. Place pizza in oven for 12 minutes.
6. Open oven, and crack the egg into the middle of the pizza, cook for another 3 minutes or until crispy, the cheese is bubbling, and the egg whites are fully cooked.
7. Spoon black truffles and oil over egg yolk and pizza.

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Ingredients:

- 1 portion pizza dough
- 1/2 ball fresh mozzarella, cubed
- 4 tbsp ricotta cheese
- 2 garlic cloves, sliced
- 6 large basil leaves
- 1/2 cup roasted maitake mushrooms
- 1 tsp EVOO
- 1 pinch maldon sea salt
- 1 egg
- 1 tbsp black truffles in oil

