

JULIA'S VINEYARD PINOT NOIR
PANCETTA AND WHITE
ASPARAGUS PIZZA

SERVES 4

INGREDIENTS

One 6 -7 ounce ball fresh pizza dough
(pre-purchased or homemade)

6 white asparagus stalks, trimmed

6 slices pancetta

½ cup tomato sauce

1 cup grated mozzarella cheese

½ tablespoon dried oregano

extra virgin olive oil

DIRECTIONS

Preheat oven to 400°F. Dust a smooth surface with flour. Place pizza dough ball in the center. Flatten the dough into a disc shape with your fingers. Next, roll the dough with a rolling pin until the dough is thin and reaches a diameter of 10 – 12 inches. Steam asparagus in a sauté pan with a little water or place in a vegetable steamer until crisp-tender. When cool, slice asparagus diagonally. Cook pancetta over medium low heat until fat is opaque then drain on paper towels. Spoon the tomato sauce evenly over dough and sprinkle generously with the mozzarella cheese. Arrange the pieces of white asparagus and pancetta. Place the pizza in the oven and let bake for 5 minutes. Turn the pizza 180-degrees and continue baking for another few minutes or until crust is golden brown and the cheese is bubbly. Remove pizza from oven. Sprinkle with the dried oregano and drizzle with extra virgin olive oil.

