



## **Spiral Ham and Gruyere Pizza**

### ***Ingredients:***

1 Papa Sal's white pizza dough  
1 Papa Sal's wheat pizza dough  
1 cup of sliced Heinen's spiral ham  
1 sliced sweet onion  
1/2 ounce of unsalted butter  
1/2 teaspoon of sugar  
1 gilled and sliced Portobello mushroom  
1 cup of shredded gruyere cheese  
1/2 cup of shredded Mozzarella cheese  
4 tablespoons of extra virgin olive oil  
5 to 10 baby spinach leaves  
1 tablespoon of chiffonade basil  
Shredded Parmesan cheese for garnish  
Kosher salt and fresh cracked pepper to taste  
Flour and cornmeal for dusting

Makes two pizzas

### ***Preparation:***

Preheat the oven to 500°F.

1. In a sauté pan on medium-high heat, add in the butter and onions and caramelize.
2. Sprinkle in some sugar to help the onions brown.
3. Once cooked and brown, set aside.

### ***Pizza One:***

1. Sprinkle some flour on a clean surface and form the white dough to make roughly a 12 inch round.
2. Drizzle 2 tablespoons of olive oil on the pizza dough making sure to leave a 1" inch gap around the outside of unoiled dough.
3. Sprinkle 1/2 of the cheeses evenly.
4. Top off with 1/2 of the ham and caramelized onions.
5. Dust a hot sheet pan or pizza stone with cornmeal and transfer the pizza to the oven and bake at 500°F for 10 minutes or until the crust is brown and cooked.
6. Garnish with Parmesan cheese and fresh basil.



***Pizza Two:***

1. Sprinkle some flour on a clean surface and form the wheat dough to make roughly a 12 inch round.
2. Drizzle 2 tablespoons of olive oil on the pizza dough making sure to leave a 1" inch gap around the outside of un-oiled dough.
3. Sprinkle on the remaining cheeses, ham, onions, mushrooms and spinach.
4. Dust a hot sheet pan or pizza stone with cornmeal.
5. Transfer the pizza to the oven and bake at 500°F for 10 minutes or until the crust is brown and cooked.