



Leek and Pecorino Pizza

Paired with Pinot Noir 2016

Ingredients

- All-purpose flour, for dusting
- 1 ½ lbs. pizza dough, cut into 8 pieces
- ¼ cup plus 2 Tbsp. extra-virgin olive oil, plus more for brushing
- 2 large leeks, sliced ¼ in. thick
- Salt and freshly ground black pepper
- 8 oz. cherry tomatoes, halved
- ¼ lb. truffled pecorino cheese, thinly sliced

Preparation

- Preheat the oven to 500°. Heat a pizza stone on the bottom of the oven for 45 min. (Alternatively, heat a large inverted baking sheet on the bottom rack of the oven for 5 min.)
- On a lightly floured work surface, roll out each piece of dough to a 7in. round. Oil 3 large baking sheets and place the dough rounds on the sheets. Cover with plastic wrap and let rest for 15 min.
- In a large skillet, heat ¼ cup of the olive oil. Add the leeks, season with salt and pepper and cook over moderate heat until softened, about 8 min.; transfer to a plate. Add the 2 Tbsp. of olive oil to the skillet.
- Generously flour a pizza peel. Place a dough round on the peel and brush with olive oil. Top with some of the leeks, tomatoes and pecorino cheese. Slide the dough round onto the hot stone or baking sheet and bake for about 4 min., until bubbling and crisp. Repeat with the remaining ingredients and serve.