

Pizzeria Florian Mushroom Pizza

Ingredients:

- Pizza dough – 14-ounce ball
- Shredded mozzarella cheese – 4 ounces
- Fresh mozzarella – 2 ounces, torn into pieces
- Shiitake mushrooms – 1 ounce, thinly sliced
- Caramelized onions – a few pieces
- Confit garlic – a few cloves
- Truffle cream – 1 1/2 ounces (made by blending preserved truffles with cream)
- Fresh chives – for garnish
- Parmigiano-Reggiano – for finishing

Directions:

Instructions:

- Preheat the oven to 550-600°F or use a pizza oven if available.
- Prepare the pizza:
 - o Roll or stretch your dough into a 14-inch circle and place it on a pizza peel dusted with flour or directly on a pizza stone or baking sheet.
 - o Evenly spread 4 ounces of shredded mozzarella across the dough.
 - o Distribute 2 ounces of fresh mozzarella on top, followed by the shiitake mushrooms, caramelized onions, and confit garlic.
 - o Drizzle 1 1/2 ounces of truffle cream over the toppings for a rich, earthy flavor.
- Bake the pizza: Transfer the pizza to the oven and bake until the crust is golden brown and crispy, with the cheese melted and bubbly, about 8-10 minutes.
- Finish with garnishes:
 - Remove the pizza from the oven and sprinkle it with fresh chives.
 - Add a finishing touch of grated Parmigiano-Reggiano for extra depth of flavor.