



Walnut Pesto and Zucchini Pizza

serves 10

PREPARATION

Puree walnuts, Parmesan, 1/3 cup oil, cream, and salt in a food processor until smooth.

Place a pizza stone under the broiler; heat for 30 minutes. Working in 4 batches, dust 1 ball dough with semolina. Using your fingertips, press dough into a 10 cm circle about 1/2 cm thick, leaving a crust around the edges. Hold dough straight up, and with fingertips circling crust, slide fingers around crust in a circular motion as you would turn a steering wheel until dough in the center is stretched to about 3 mm thick; transfer to a semolina-dusted pizza peel. Spread walnut sauce over dough and distribute a quarter each of the zucchini, cheese, and squash blossoms, if using; drizzle with oil. Slide pizza onto stone; bake until cheese melts and crust is puffed and charred in spots, 3-4 minutes. Serve hot with fresh basil leaves and chili oil or flakes

INGREDIENTS

- 1 1/2 cups walnut halves
- 3 tbsp. grated Parmesan
- 1/2 cup olive oil, plus more
- 1/2 cup water
- 1/3 cup heavy cream
- Kosher salt, to taste
- 1/2 tsp. crushed red chili flakes
- 2 small zucchini, thinly sliced
- 1 recipe Naples-style pizza dough
- Fine semolina, for dusting
- 1 lb. smoked mozzarella, thinly sliced
- 16 fresh basil leaves
- 16 squash blossoms (optional)