



*Santa Rosa Hills CSA*

## Zucchini

### **Zucchini-Crust Margherita Pizza**

Adapted from The Moosewood Cookbook

A normal pizza on top, with a beautiful, substantial-yet-tender crust: golden, with flecks of green and a slight crunch. You can make the crust several days in advance.

Olive oil & flour for the pan

2 cups grated zucchini, squeeze moisture out, then pack into cup

2 eggs, beaten (or 2 egg whites)

¼ cup flour

½ cup grated mozzarella

½ cup grated fresh parmesan

2 tbs. olive oil

Optional: pinches of basil, marjoram, and/or rosemary

Toppings:

1 cup cherry tomatoes, halved

½ lb. fresh mozzarella cheese, sliced into rounds

½ cup fresh basil, cut into strips

- 1) Preheat oven to 400°F. Generously oil a 12" pizza pan and coat lightly with flour.
- 2) Combine zucchini, eggs, flour, mozzarella, parmesan, herbs and 1 tbs. olive oil in a bowl & mix well.
- 3) Spread into the prepared pan and bake for 35-40 minutes, or until golden brown. About half way through baking, brush with the remaining 1 tbs. olive oil (optional). Remove from oven.
- 4) When it has cooled for about 10 minutes, use a spatula to loosen the crust from the pan so it won't break later.
- 5) Top with mozzarella and tomatoes and bake until heated through, about 10 minutes. Remove from the oven, sprinkle with basil and serve.