



now *that's*
a MOUTHFUL

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OLIVE AND ARTICHOKE MEDLEY

MAKES TWO 9 BY 9-INCH PIZZAS

This colorful topping combination is now offered in an increasing number of pizzerias. Marinated artichoke hearts are widely available in various sizes and in both jars and cans. Sometimes they are already quartered and sometimes not, so quarter them if needed. Usually, they come with their own tasty oil-and-vinegar marinade, so there's no need to reinvent the wheel. You can add the marinade to the other topping ingredients to expand the flavor of the whole medley. I like using both black and green olives because they each contribute their own flavor and visual contrast (you can even use the green ones stuffed with pimientos), but you can also use only one or the other if you prefer.

This colorful medley creates a beautiful and delicious vegetarian pizza. However, if you want to add meat, you can always add protein toppings to the artichoke-olive mixture just before baking. Pepperoni, crumbled bacon or sausage, cooked chicken, and shrimp are all popular add-ons, as are other deli meats, like salami and ham. The olive-and-artichoke medley is akin to a secret sauce: delicious by itself but even greater than the sum of its parts when combined with any other toppings you decide to include. You might want to keep a jar of the medley on hand to use as an extra topping for many of the other pizzas in this book.

**Any Master Dough
(pages 27–35 [See
White Flour Dough
Recipe](#))**

**1 pound brick, Muenster,
mozzarella, fontina, or
provolone cheese (or a
combination), cut into
¼-inch cubes (see page 9)**

**6 marinated artichoke
hearts, quartered,
with marinade**

½ cup sliced black olives

½ cup sliced green olives

**½ cup diced red
bell pepper**

**1 cup cherry tomatoes or
grape tomatoes, halved**

1 tablespoon olive oil

**1 tablespoon lemon
juice, or 1 teaspoon red
wine vinegar**

**Salt and freshly
ground pepper**

**¼ cup chopped flat-
leaf parsley or basil,
for garnish**

**¼ teaspoon dried
oregano, for garnish**



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Five hours before baking the pizzas, begin panning and dimpling the dough, at 20-minute intervals, [as shown on page 13](#). After three to four rounds of dimpling and resting, the dough will have relaxed enough to cover the whole pan. At this point, top the dough with half of the cheese cubes and press them into the dough ([see page 15](#)). Then allow 3 to 4 hours for the final rise. The dough will bubble up around the cheese and rise significantly in the pan.

While the dough is rising, combine the quartered artichoke hearts, along with any marinade in the jar or can (though no more than ½ cup), both types of olives, and the diced red bell pepper in a bowl. Gently fold in the tomatoes. Add the oil and lemon juice and gently toss until all the vegetables are evenly coated. Season with salt and pepper. Cover the bowl and refrigerate until you're ready to assemble the pizza.

Twenty minutes before assembling and baking the pizza, preheat the oven to 500°F (450°F for convection). Top the dough with the remaining half of the cheese cubes, making sure to get plenty around the edges, where the dough meets the pan. Spread 1½ cups of the artichoke-olive mixture over the cheese.

Bake on the middle shelf of the oven for 8 minutes. Then rotate the pan 180 degrees and continue to bake 7 to 9 minutes longer, or until the cheese caramelizes to a golden brown and the artichoke mixture bubbles and browns.

Transfer the baked pizza to the stovetop or to a heatproof counter. Using an offset spatula or bench blade, carefully slide it around the edge, between the crust and the side of the pan, and then lift the pizza out of the pan and slide it onto a cutting board. Garnish with the parsley and a sprinkle of dried oregano. Let set for 1 minute, then cut into 3- or 4-inch squares and serve.



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