

## Zucchini, Potato and Fontina Pizzettas

### Ingredients

- 1 1/4 ounce envelope active dry yeast, about 2 1/4 tsp.
- Pinch of sugar
- 3 1/2 cups of all purpose flour, divided, plus more for surface
- 2 tsp kosher salt, plus more for surface
- 6 Tbsp olive oil, divided, plus more for surface
- 2 small red waxy potatoes, about 1/2 pound, scrubbed and sliced very thin
- 1 red onion, very thinly sliced
- 1 medium zucchini, very thinly sliced
- 4 ounces fontina cheese, grated, about 1 1/4 cups
- 1 tsp flaky sea salt
- 1 tsp coarsely ground black pepper



### Directions

1. Wisk yeast, sugar, and 2 Tbsp warm water in a large bowl
2. Let stir until surface is foamy, about 5 minutes
3. Add 1 1/4 cups room-temperature water, and then add 1 cup flour, whisking until smooth (mixture should be the consistency of pancake batter)
4. Add 2 1/4 cups flour and 2 tsp kosher salt and mix with a wooden spoon until a shaggy dough forms
5. Then turn out dough onto a lightly floured surface and knead with your hands, adding more flour as needed to prevent it from sticking, until dough is smooth and supple, 5-10 minutes.
6. Transfer to a large oiled bowl and cover with plastic wrap. Let rise in a warm, draft-free spot until doubled in size, 1 1/2 hours.
7. Divide dough into 4 equal pieces and form into balls.
8. Place on an oiled rimmed baking sheet and cover with plastic wrap, let rise in a warm draft -free spot until balls of dough are nearly doubled in size. 40-50 minutes.
9. Meanwhile, place potato slices in a colander and rinse with cold water, drain, season with kosher salt, and let sit, tossing occasionally, until softened, 10-15 minutes.
10. Transfer to a bowl and toss with onion, zucchini, and 2 Tbsp, oil, set aside.
11. Preheat oven to 450 degrees. Working with 1 ball of dough at a time and keeping remaining dough covered while you work, roll out dough on a lightly floured surface into 10 inch rounds.
12. Heat a dry large cast iron skillet over medium heat. Pour 1 Tbsp oil into skillet and cook dough until bottom is golden brown, about 1 minute.
13. Transfer to a rimmed baking sheet and repeat with remaining 3 Tbsp oil and rounds of dough.
14. Top pizzettas with fontina cheese and reserved potato mixture, season with kosher salt. Bake, rotating baking sheets once top to bottom and back to front, until the crusts are golden brown and crisp and cheese is bubbling. 10-15 minutes.
15. Remove pizzettas from oven, season with sea salt and pepper, and drizzle with olive oil.