



# The *Cooking* Actress

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## Chevre and Spinach Pizza with Truffle Honey-Goat Cheeses of France Review



Fancy fancy pizza up in here today y'all.

Neapolitan pizza crust (AKA my new favorite), spinach, **organic white truffle acacia honey**, and fresh Parmesan cheese...all of these things come together to highlight the star of this pizza:

Goat cheese. From France.  
**Goat Cheeses of France, the "original chèvre"**.  
Ooh la la.



I was lucky enough to get a shipment of a few different goat cheeses to try, and oh my goodness! They were all SO creamy and wonderful and just, like, made me feel *sophisticated*! Turns out there is **A LOT to learn about chèvre**, which is where Goat Cheeses of France comes in. I HIGHLY suggest you check our **their site** and get yourself all acquainted with all the goodness there is out there!



Anyway. Back to this fancy shmancy pizza.

The interplay of all the elements creates such an interesting experience on your palate (yeah, listen to me, saying "palate"), it's somehow tangy and smoky and sweet all at once. Sorta unreal.

Now, this was not my *favorite* pizza. My super tasting-ness was a bit overwhelmed by it all (yesss being a super taster is a real thing and it is to blame for much of my pickiness)-but Michael really liked it and he was enough of a dear to finish off the 2 pizzas for me.

Regardless of my insanity, if I had a restaurant, I would totally serve this pizza. Because, I mean, really. Look at it. And I KNOW it's tasty. Trust me. Give it a try.

## **Chevre and Spinach Pizza with Truffle Honey**

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Makes 2 pizzas.

Note: For photos of the step by step process of making the dough, go to [this post](#).

### **Ingredients:**

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#### Dough

- 1 packet active dry yeast
- 1 cup warm water (you'll probably not use the whole cup)
- 2 cups 00 or all purpose flour [Recipes](#)

[Make Festive Holiday Fudge Bites](#)

## Toppings

- Finely chopped spinach
- Goat cheese (I used Crottin Chavignol and Valençay), broken into small pieces
- Freshly grated Parmesan cheese
- Truffle honey

## **Preparation:**

- In a measuring cup, dissolve yeast in water. Let sit at least 5 minutes.
- On a work surface, form a mound (resembling a volcano, with a well in the middle) with the flour.
- Slowly pour some of the yeast-water into the well. Gently use 2 fingers to work the liquid into the dough, adding more yeast-water as needed until you have a soft, not sticky, mound of dough.
- Knead the dough gently by folding and pressing with the heel of your hand, until it is pliable yet well floured (not dry or sticky, in between).
- Let sit for an hour or so, until it has doubled in size. Split into 2 pieces and refrigerate for an hour or more (or place into the freezer until ready to use).
- Return dough to a floured work surface, if needed give it a couple gentle kneads to work in some flour (if it's too sticky).
- Pick up each mound and, very gently, place your hands on either side and lightly press, rotating and pressing a few times. Return to the work surface and, again gently, use your fingers to press into circles. VERY gently pick up dough and use your fists (up as if you're going to box) under the dough, going around the circle to stretch it. Be very careful and try to avoid tearing or holes (but if there are-no big deal). Do this until the dough is thin (preferably so you can almost see through it). Transfer to greased pizza stones.
- Preheat oven to 500 degrees and position the rack in the lower third of the oven.
- Sprinkle desired amount of spinach and goat cheese onto dough. Finely cover with grated Parmesan cheese. Drizzle with truffle honey.
- Bake 8-10 minutes, until golden brown and bubbly.



*Disclaimer-I was provided with product from Goat Cheeses of France and daRosario and was under no obligation to review or to write a positive review, if I so chose. All opinions are, as always, my own.*

 *Kayle*