

## [Flatbread Pizza with Ricotta, Marinated Artichokes and Herbs](#)

By Chef Katy Millard

Chef/Owner of [Coquine](#) and [Coquine Market Café](#), Portland OR  
"Slow Food Fast/Satisfying and Seasonal Food in About 30 Minutes"

Adapted by Kitty Greenwald, *The Wall Street Journal*,  
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Total Time: 25 minutes

Serves: 4 to 6

### **Ingredients**

2 (1-pound) balls pizza dough

¼ cup olive oil

1 small fennel bulb

1 lemon

Kosher salt

2 packed cups greens and soft herbs and spring greens such as mint, parsley, tarragon and baby arugula

¾ cup whole milk ricotta

1 (8-ounce) jar oil-marinated artichoke hearts, drained and sliced ¼-inch thick

4 ounces Fiore Sardo or Parmesan cheese

Freshly ground black pepper

### **Directions**

1. Preheat oven to 500 degrees. Roll each piece of dough out to a ½-inch thickness and arrange on floured pizza peels or the back of baking sheets. Prick surface of both dough rounds with a fork to prevent bubbles from forming and drizzle 1 tablespoon olive oil over each. Bake on center rack of oven until cooked through and golden in spots but not crunchy, about 10-12 minutes.
2. Meanwhile, halve fennel bulb lengthwise and discard tough outer layers. Slice inner bulb crosswise into paper-thin slivers and transfer to a large bowl. Squeeze in some lemon juice and add 1-2 tablespoons olive oil, a pinch of salt and mix of greens and herbs. Toss to coat and adjust seasoning to taste.
3. Spread ricotta across flatbreads. Top with sliced artichokes and pile salad mixture all around. Using a vegetable peeler, shave Fiore Sardo lashings over each flatbread. Season with black pepper and serve.