

Ricotta, Summer Squash and Fresh Corn Pizza
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By Chef Douglass Williams

Total Time: 20 minutes

Serves: 4

Ingredients

- ½ yellow summer squash, sliced very thin
- Kosher salt and freshly ground pepper
- 3 tablespoons olive oil, plus more for pan
- ¼ cup corn kernels, freshly cut off the cob
- All-purpose flour, for dusting
- 1 (8-ounce) pizza dough ball, room temperature
- ¼ cup freshly grated Parmesan
- 5 tablespoons ricotta cheese
- ¼ cup mixed soft herbs, such as basil, mint and chives

Directions

1. Preheat oven to 500 degrees. In a medium bowl, season squash with salt, pepper and 1 tablespoon oil, and set aside. In a small bowl, toss corn with salt and ½ tablespoon oil.
2. Dust pizza dough and work surface liberally with flour. Starting at center of ball, stretch dough to form a 14-inch circle, evenly thin across and a bit thicker at edges.
3. Brush an inverted baking sheet with olive oil and place the stretched dough on top. Drizzle dough with olive oil, season lightly with salt and sprinkle liberally with Parmesan. Distribute ricotta in dollops across dough, then use the back of a spoon to flatten and spread dollops. Season liberally with pepper. Scatter squash, corn and half the herbs over the dough, making sure toppings don't pile up. Finish with more Parmesan, a drizzle of olive oil, salt and more pepper.
4. Transfer baking sheet with pizza to bottom rack of oven. Bake until crust browns, base crisps and cheese bubbles, about 7 minutes.
5. Carefully remove hot pizza from oven and top with more Parmesan, herbs and a drizzle of olive oil. Serve immediately with a crisp summer salad.

—Adapted from Douglass Williams