



Smoky Breakfast Pizzas

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 16 minutes

Total Time: 31 minutes

Ingredients

- 1 cup loosely packed fresh basil leaves (about 1/2 ounce)
- 1/4 cup plus 2 tablespoons extra-virgin olive oil, plus more for greasing pans
- 1 small garlic clove, finely grated
- Kosher salt, to taste
- Black pepper, to taste
- 1 pound fresh prepared pizza dough or store-bought pizza dough, cut evenly into 4 pieces, at room temperature
- All-purpose flour, for dusting
- 6 ounces smoked mozzarella cheese, shredded (about 1 & 1/2 cups)
- 2 ounces pecorino Romano cheese, grated (about 1/2 cup)
- 1/2 cup thinly sliced fresh mixed wild mushrooms
- Crushed red pepper, to taste
- 4 large eggs

Instructions

Process basil, oil, and garlic in a food processor until smooth, about 25 seconds. Transfer to a small bowl; season with salt and black pepper to taste.

Preheat oven to 450°F with racks in upper third and lower third positions. Lightly grease 2 baking sheets with oil. Dust 1 dough piece with flour, and place on a lightly floured work surface; stretch into a 7-inch circle. Transfer to prepared pan. Repeat with remaining dough pieces.

Sprinkle dough circles evenly with mozzarella, pecorino, and mushrooms, leaving a 1/2-inch border for the crust. Sprinkle pizzas with salt, black pepper, and crushed red pepper to taste. Bake in preheated oven until crusts are puffed and starting to brown, 7 to 9 minutes.

Remove pizzas from oven. Using the back of a spoon, make a small well in center of each pizza. Crack 1 egg into each well. Return pizzas to oven, rotating pans between top and bottom racks from previous bake. Bake at 450°F until egg whites are set but yolks are still runny, 5 to 7 minutes. Serve with basil oil.