



## Sweet Corn Ricotta Pizza

Makes: 2 servings (for main course) or 4 servings (for appetizers)

Prep Time: 15 minutes Cook Time: 20 minutes

Total Time: 35 minutes

### Ingredients

#### For the Pizza:

- 1 pound pizza dough
- 3/4 cup whole milk ricotta cheese
- Heaping 1/2 tsp lemon zest
- 1/2 tsp sea salt, plus more to taste
- Freshly ground black pepper
- Kernels from 1 ear fresh corn (about 3/4 cup)
- 1 Fresno chili, thinly sliced, or gochugaru red pepper flakes, to taste (optional)
- 1/2 tsp extra virgin olive oil
- Cornmeal, for the baking sheet
- 1 cup grated low-moisture part-skim mozzarella cheese
- 2 heaping tbsp basil pesto
- Smoked paprika, for sprinkling
- Fresh basil leaves, for garnish

### Instructions

#### Prepare the Dough:

Remove the pizza dough from the refrigerator and let it rest at room temperature for 1 hour. Preheat the oven to 500°F, or as high as your oven allows.

#### Make the Ricotta Mixture:

In a small bowl, combine the ricotta, lemon zest, sea salt, and several grinds of black pepper. Stir until smooth and evenly blended.

### Prepare the Corn Topping:

In a separate bowl, combine the corn kernels, Fresno chili (if using), and olive oil. Season with a pinch of salt and several grinds of black pepper, then toss to coat.

### Pre-Bake the Crust:

Lightly sprinkle cornmeal in the center of a large baking sheet. Place the dough on the baking sheet and gently stretch it into a large oval shape. Use a fork to prick the surface all over to help prevent large air bubbles from forming. Bake for 8 minutes.

### Assemble the Pizza:

Remove the crust from the oven and spread the ricotta mixture evenly over the surface. Top with the mozzarella cheese, followed by the corn mixture.

### Bake:

Return the pizza to the oven and bake for 10 to 12 minutes, or until the crust is golden brown and the cheese is melted and lightly browned.

### Finish and Serve:

Remove the pizza from the oven and dollop the basil pesto over the top. Lightly sprinkle with smoked paprika and garnish with fresh basil leaves. Slice and serve warm.

### Chef's Notes:

- Fresh sweet corn provides the best flavor, especially during peak summer months.
- Gochugaru can be substituted for the Fresno chili if you prefer a milder heat.
- For an extra crispy crust, preheat a pizza stone in the oven and bake the pizza directly on it.
- Leftover pizza can be stored in the refrigerator for up to 3 days and reheated in a skillet or oven.

*Recipe inspired by Love & Lemons*