

KRCU's Caffe Concerto at Schmucks

LOTTSA MOZZA

Mozzarella with Balsamic Glazed Plums, Pine Nuts, and Mint
(adapted from Food52.com)

1 large ball mozzarella
4 ripe plums
1 and ½ cups balsamic vinegar
½ cup chopped mint

¼ cup toasted pine nuts
1 splash olive oil
salt and pepper

Bring vinegar to boil over medium heat. Reduce heat to low and simmer until reduced nearly three-quarters in volume and thickened to a syrup, about 15 minutes. Pit and quarter plums and add to syrup, turning to coat. Cook for 4-7 minutes more. Let cool. Slice mozzarella into ¼-inch rounds and overlap slightly on platter or plates. Season with salt and pepper. With slotted spoon remove plums from syrup, place atop cheese, and drizzle with remaining syrup. Scatter pine nuts and mint over top. Drizzle with olive oil and serve.

Pizza Primavera
(adapted from Eating Well)

4 cups flour	1 cup grated mozzarella
2 pkg. rapid-rise yeast	4 cups halved cherry tomatoes
2 tsp. salt	2 cups sliced zucchini
1 tsp. sugar	8 cups sliced mushrooms
2 tsp. olive oil	1 cup sliced onions
1 and ½ cups water	3 TB chopped basil

Combine flour, yeast, salt, and sugar in food processor. Heat water and olive oil to 125-130 degrees. With motor running, gradually pour hot liquid through feed tube and process, adding up to 2TB cold water, until dough forms ball. Process for one minute to knead dough. Turn out onto lightly floured surface, cover with plastic wrap, and let rest for 10 minutes. Divide dough into 8 pieces, form each into a round, and place on cornmeal dusted pizza peel or inverted baking sheet. Sprinkle 2 TB cheese over each round, arrange ½ cup tomatoes, ¼ cup zucchini, 1 cup mushrooms, and a few slices of onion over cheese. Sprinkle with 1 tsp. basil. Season with salt and pepper and bake at 500 degrees for 10-14 minutes.

Blackberry Mozzarella Clafoutis
(adapted from Feast Magazine)

4 eggs	2 TB lemon zest
1 cup sugar	¾ cup flour
1 cup cream	pinch salt
½ cup fresh mozzarella, shredded	1 and ½ pints blackberries
½ TB lemon juice	

Place berries in a greased 8-9 inch pie pan. Place eggs, sugar, cream, mozzarella, lemon juice, lemon zest, flour, and salt in blender and puree until smooth. Pour batter over berries. Bake at 350 degrees for 45-50 minutes or until center has puffed up and bounces back when lightly pressed. Allow to cool completely before serving. Garnish with whipped cream if desired.