



## Rosemary Potato Asiago Pizza

Makes 2-3 pizzas

Pizza dough

White Sauce (see recipe below)

2 medium waxy potatoes (I used a gold potato), sliced incredibly thin--I HIGHLY suggest you use boiled potatoes

4 oz. freshly grated Saxon Creamery's Asiago Fresca with Rosemary cheese

4 oz. part-skim mozzarella

1. Preheat oven to 425 degrees.
2. Add 1/3 of white sauce recipe on pizza(s)--1/3 of sauce recipe goes perfectly for 1/3 of dough recipe--which is one dough ball (or in my case two b/c I split one out of three to make 2 smaller pizzas).
3. Add potato slices over sauce.
4. Then sprinkle evenly with the cheeses and rosemary on top.
5. Bake for 10-15 minutes or until crust gets golden on the outside and cheeses have melted.

### Caramelized Onion White Sauce

2 Tbsp. light butter

2 Tbsp. olive oil

1 large onion, sliced lengthwise into thin ribbons

2 cloves minced garlic

1/4 cup white wine

3 tablespoons all-purpose flour

2 cups whole milk

1 tsp. salt

1/4 tsp. pepper

In a medium saucepan, melt the butter with the oil over medium-high heat. Stir in the onion and cook, stirring occasionally, until the onion softens and takes on a golden shade, about 15 minutes. Stir in the garlic and cook--just until aromatic, 1 to 2 minutes.

Stir in the white wine and cook, scraping any flavoring from the bottom of the pan, until the wine is almost completely absorbed. Sprinkle the flour over the onion mixture and stir to completely coat the onions. Season with salt and pepper.

Whisk in the milk and bring the mixture to a slight simmer. Continue to cook, stirring constantly (and scraping the bottom of the pan to prevent flour from settling) until the mixture thickens to a sauce, about 3 minutes. You will notice it thicken and coat your spatula/spoon. Remove from heat and set aside until your pizza is ready to be dressed.

Makes enough for 2-3 pizzas.

\*\*Note: The white sauce recipe makes 3 cups sauce, more than is needed for this recipe. The remaining sauce will keep covered and refrigerated for up to 1 week.



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