

Recipe for Pesto-Dappled Whole Wheat-ish Pizza

In my opinion, this partial whole wheat crust achieves texture nirvana: it's chewy and yielding inside but crisp and golden outside. The honey adds a nice sweetness, too.

For the dough:

2-1/2 teaspoons active dry yeast
1 tablespoon honey
1 cup very warm water (100-110 degrees)
1-1/4 cups + 2 tablespoons white whole wheat flour, divided
1 cup all-purpose flour
1/2 teaspoon salt

For the rest:

1 teaspoon olive oil
1 cup pizza sauce
1-1/4 cups shredded mozzarella
3 tablespoons [pistachio pesto](#), or any pesto of your choice
1/4 cup perlini (tiny fresh mozzarella balls), drained, optional
freshly cracked black pepper

To make the dough: In the bowl of a stand mixer, dissolve the honey and yeast in the warm water. Stir to combine. Set aside for 5 minutes until yeast turns foamy.

Add 1-1/4 cups of the white whole wheat flour, the all purpose flour, and salt. Stir with a mixing spoon until a soft dough forms. Place the bowl in your stand mixer, insert the dough hook, and begin allowing the machine to knead the dough on highish speed. Slowly add the remaining 2 tablespoons of white whole wheat flour to prevent the dough from sticking to the sides of the bowl. Knead for about 6 minutes.

Spray a large, clean bowl with nonstick spray (or olive oil spray). Scrape the dough into this clean bowl and turn to coat. Cover and let rise in a warm place until doubled in bulk, about 40 minutes to 1 hour. During the last 20 minutes of the rise, place a baking stone on the bottom oven rack. Preheat the oven to 500 degrees.

If you have a nonstick, perforated, round pizza sheet, spray it with nonstick cooking spray. Stretch the dough to fit the pan, pressing it gently to the edge and ensuring the thickness is relatively uniform. Rub with the olive oil. (Alternatively, stretch the dough into a rough circle, or two if that's easier for you. Transfer to a piece of parchment set atop a pizza peel. Rub the dough with the olive oil.) Place the pizza pan directly on the preheated stone. (Or, if going the parchment route, use a pizza peel to slide the parchment directly onto the stone.)

Bake for about 8 to 10 minutes, or until the dough is golden brown and looks nearly cooked. Remove from the oven and spread with sauce, sprinkle with cheese (and perlini, if using), and dab with pesto. Return to the oven for 2 minutes.

Turn the oven to broil. Broil for 1 minute only, watching very carefully to prevent burning, until the cheese and pesto bubble and begin to turn a deep brown.

Serve hot.