

RICK NIELSEN'S CHOCOLATE PIZZA

FOR THE TOPPINGS

Chocolate Hazlenut Spread, Mascarpone, Chocolate Syrup

FOR THE DOUGH

1 Tbs. Active Dry Yeast
3/4 Cup + 2 Tbs. Lukewarm Water
2 and 3/4 Cups All-Purpose Flour + 1/2 Cup (Set Aside)
1 Tsp. Salt (or to taste)
1 Tbs. Cooking Oil (Recommend Extra-Virgin Olive Oil)
Stand Mixer

METHOD

- 1. In a small bowl**, dissolve yeast in 1 cup warm water, let stand 5 minutes. Next, combine 1 1/4 cups cold water, oil, sugar, and salt in a second bowl, whisk together.
- 2. Measure** approx. 5 1/4 cups flour, combine with yeast mixture and cold water mixture into bowl of stand mixer fitted with a dough hook. Mix 8 minutes on low speed, or until dough begins to form. Rest 2 minutes, mix again on low speed another 6 minutes or until dough is smooth. Turn dough out onto a floured surface. Knead until smooth and elastic (about 2 minutes); add enough of the remaining flour (approx. 1/4 cup), 1 tablespoon at a time, to prevent dough from sticking to hands (look for sticky consistency).
- 3. Divide the dough in halves**, place each portion in a large zip-top bag coated with cooking spray. Seal and chill overnight for up to 2 days. Let stand at room temperature for 1 hour before using.
- 4. Roll out dough** into desired shape & thickness, put into 425 degree oven for 10 minutes or until golden brown. Remove from oven, spread Nutella as desired over crust, add generous dollops of Il Giordano Mascarpone cheese and drizzle with chocolate syrup. Return to oven until cheese melts, remove, slice & serve.



Special Thanks To Rachel Ray & Piece Chicago #RockstarRecipes