

Sweetnicks.com

## ***Carbonara Pizza***

*Recipe courtesy of Rachael Ray*

1 refrigerated pizza dough, or one from your favorite pizza joint

Cornmeal, for sprinkling on pizza pan

Extra-virgin olive oil (EVOO), for drizzling

1/4 pound pancetta, chopped

1 cup ricotta cheese

1/4 cup grated Romano or Parmigiano Reggiano cheese

1 large clove garlic, grated

Black pepper

2 large egg yolks, beaten

1 1/2 to 2 cups shredded provolone cheese

A handful of flat-leaf parsley, chopped

Preheat oven to 450°F. Roll out dough into a large, thin, round or rectangular shape. Scatter a little cornmeal on the pizza pan or baking sheet before placing rolled-out dough on it. Drizzle dough with EVOO and prick it with fork tines in a few places.

Place in oven and partially bake for 7-8 minutes. Drizzle EVOO in a small skillet and heat over medium-high heat. Cook pancetta until crisp, 4-5 minutes. Transfer to a bowl and cool. Brush the baked pizza crust with some of the grease from the skillet you cooked the pancetta in for a little extra flavor. (I skipped that step; extra grease not necessary) Add beaten egg yolks, ricotta, Romano, grated garlic and black pepper to a bowl and stir to combine.

Spread the ricotta cheese mixture out over the pizza crust, then top with provolone cheese.

Scatter the reserved pancetta all over and bake 12 minutes or until crust is crisp and the cheese is evenly golden on top. Scatter parsley over cooked pizza, cut into wedges and serve.

Yields 4 servings