

Mushroom and Crabmeat Mexican Pizza

Recipe Credit: Kirk Brooks, Executive Chef, Red Lion Hotel, Coos Bay, OR.

Photo Credit: Mushroom Council / PA Dept of Agriculture

Yield: One 12" Pizza

Ingredients	Weights	Measures
Flour Tortilla		One 12"
Chicken Stock		1 cup
Chipotle Pepper		1 cup
Roux		¼ cup
Heavy Cream		¼ cup
Oil		as needed
Clarified Butter	½ ounces	
Sliced White Mushrooms	3 ounces	
Oyster Mushrooms, stems removed Julienned	1 ounce	
Dungeness crab meat	2 ounces	
Diced peppers, red, yellow, and green	1 ounce each	
Tomatoes; Diced	1 ounce	
Monterey Jack Cheese	4 ounces	
Asiago Cheese, grated	2 ounces	

1. Heat oil in deep fat fryer to 350 F. Deep fry tortilla for approximately 4 minutes, turning over once until both sides are golden brown and tortilla is crisp. Drain well, put dry with paper towels. Place on 12" pizza pan and set aside.
2. In a medium sauce pot, bring chicken stock to a boil. Add pepper and break up with wire whisk. Add roux to thicken sauce and turn heat down to medium and simmer for 3 minutes. Slowly stir in cream. Remove from heat and cool to room temperature for 5 minutes.
3. Heat butter in medium sauté pan over medium-high heat. Add mushrooms and sauté until just done. Add remaining ingredients and sauté until hot.
4. With tortilla shell on the pizza pan, spoon 3 ounces of sauce over top and spread evenly. Sprinkle toppings on top of sauce. Sprinkle both cheeses over all. Bake at 350 F. in a standard convection oven for 10-12 minutes. Remove from oven and cut into 8 slices.
5. Serve with salsa.

