



Pan-fried Pizza with Herby Cream and Ramps

I learned from Alexandra Stafford, who wrote *Pizza Night*, that if you must use store-bought dough, just let it proof on the counter at room temperature for as long as you have. It helps make the dough both more malleable and more flavorful. Serves 2-3.

Herby Cream

1 cup loosely packed basil
1/4 cup chopped fresh chives
1 teaspoon garlic powder
Salt and pepper
Zest of half a lemon
1 1/2 cups heavy cream
kosher salt and freshly ground black pepper to taste

Pizza

one 16-18-ounce store-bought pizza dough, at room temperature
1 tablespoon olive oil
kosher salt and freshly ground black pepper
1 bunch ramps (or scallions if you can't find ramps), trimmed, cleaned, chopped, and tossed in a little olive oil
1/2 cup freshly grated Parm

Make the herby cream: Combine the basil, chives, garlic powder, salt, pepper, lemon zest, and cream in a food processor. Blend until just emulsified. Set aside. (You can do this a few hours ahead of time if you'd like. Extra stores in the fridge for about 5 days.)

Using your hands to press or a roller to roll, shape pizza dough into a circle the size of your cast-iron pan. (The crust that results will be on the Sicilian-side—slightly cakey. Use less dough or a larger skillet if you favor thin-and-crispy style pizza crust. The one in the photo is 13 inches.)

Heat the oven to 425°F. Set a cast-iron (or oven safe) skillet over medium heat. Add olive oil, tilting or brushing the pan to evenly distribute. Add the flattened dough to the skillet. Cook for 2 to 3 minutes, until the dough is bubbly on top and brown underneath. Flip, and dollop about 1/2 cup of spring cream over the surface — since the surface is hot, it will melt a little but that's ok — spread it a bit, then add ramps and Parmesan and slip the skillet into the oven. Bake until the ramps looked wilted and crisp, about 10-12 minutes. (The bottom will cook during this period as well.) Remove from oven and let cool a bit before slicing and serving.