

Vegan Black Trumpet Mushroom and Leek Pizza

Ingredients

For the Dough (alternatively use pre-made dough)

- 2/3 cup warm water
- 2 tsp. sugar
- 1 ½ tsp. instant yeast
- 1 ¾ cup all-purpose flour
- ½ tsp. salt
- 1 tbsp. olive oil

For the Almond Cheese

- 1 cup blanched almonds
- 1 tbsp. coconut oil
- 1 tbsp. nutritional yeast
- 1 tsp. apple cider vinegar
- ½ tsp. salt

For the Leek Pesto

- Green half from one leek (reserve whites for pizza)
- 3 tbsp. olive oil
- 1 tbsp. lemon juice
- Salt and pepper, to taste

Other Ingredients

- White half of leek (reserve greens for pesto)
- 1-2 cloves garlic
- 25-50g. fresh black trumpet mushrooms

Steps

1. Start with the dough. Add the sugar and yeast to the warm water, stir and set aside for 5 minutes. Combine the flour and salt and whisk together. Add the olive oil and yeast-mixture, and combine. On a clean, well-floured surface, kneed your dough for 3-4 minutes until it is soft and not sticky, and when poked the dough slowly rises up again. Lightly oil a bowl, and place the dough inside in a warm location for about an hour.



2. In the meantime, soften your almonds by soaking them overnight, or boil them in water for 30 minutes, or soften in your instant pot for 15 minutes. Drain your softened almonds, and add them to a blender along with all the other ingredients for your almond cheese, plus $\frac{1}{4}$ cup water. Blend until smooth, scraping down the sides as needed. Set aside. To make your leek pesto, chop your leek in half with the white and light green parts on one half, and the darker green on the other. Combine the darker green half with all the ingredients for the pesto, and blend until no chunks remain. Set aside.

4. Cut the white and light green half of the leeks in half the long way, and then cut down the length to make thin half-moons. Mince the garlic. In a small skillet, use a little olive oil on medium-heat, stirring frequently. Once the leeks have softened and are fragrant, remove from the heat. Rinse your black trumpet mushrooms to clean, and set aside.

5. Once the dough has risen, punch it down. Preheat the oven to 425°F (220°C). Prepare a 12–14-inch round tray with a silicone mat, parchment paper, or cornmeal, and stretch the dough to cover. Spread the almond cheese across the crust, and sprinkle the cooked leeks and garlic. Add the black trumpets, placing them easily around the crust. Place in the oven, and bake for around 15 minutes. Remove, smear or dollop with leek green pesto, and serve. Finish with [black trumpet salt](#), for some added deliciousness!