

PUFFBALL PIZZAS

A simple way to eat Puffballs. A great recipe for kids, too.



Large, fresh puffball mushrooms	1 jar pizza or spaghetti sauce
Olive oil	Toppings of your choice
Mozzarella Cheese	Sea salt

Directions

Preheat a baking sheet or pizza stone in 400 degree oven.

Gently wash and slice puffballs crosswise into thick slices, about 3/4-1" thick. (You should only just mushrooms that are a very pale yellow to solid white on the inside, as pictured right. If the mushroom is browning, through it out) With a sharp paring knife, remove the skin around the edge of each slice. Gently brush one side with olive oil lightly. Remove the baking stone from oven and place slices with oil side down. (You should hear a nice sizzle) Put the stone back into the oven for 5 minutes.



Remove stone. Brush the top side of the puffball slices with olive oil. Use a spatula to flip the slices over. Top side should now be golden brown (as pictured right.) Sprinkle them with sea salt, then place a spoonful of sauce onto each slice and spread. Top with you favorite toppings and mozzarella cheese.

Return to oven for about 10 minutes or until the cheese is just beginning to brown. (as pictured below) Remove from oven and serve. Eat this with a fork an knife.



Credit: Recipe by Angel Miller of 2AngelsMushrooms.com

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