

Belling Ham Pizza

Makes 1 ea. 10-12-in. pizza

Wood Stone is located in Bellingham, Washington, a beautiful coastal city that long ago deemed the folks who live here “Ham-sters.” In celebration of the place we call home, we give you our very best Belling Ham Pizza.

Ingredients

- 1 ea. 10-oz. [Wood Stone Dough](#) ball
- 1 oz. extra virgin olive oil
- 2½ oz. ham, sliced
- 1½ oz. pineapple, chopped into ½-in. pieces
- 1 oz. yellow pepper, diced
- 1 oz. artichoke hearts, quartered
- ½ oz. pine nuts
- 2 oz. goat cheese, crumbled
- Fresh rosemary

Method

Oven Temperature: 570-600 degrees

- Flour both sides of the dough ball and gently open the ball by hand to the desired thickness. Generally a 10-oz. dough ball will make a 10-12-in. pizza.
- Drizzle olive oil over the pizza shell. Use the bottom of a ladle to spread the sauce outward in a spiral to within a ½-in. of the shell's edge.
- Spread ham evenly over the pizza, then top the pizza with pineapple, yellow pepper, artichoke hearts, pine nuts, and goat cheese. Each slice of pizza should have the same amount of toppings on it.
- Transfer the pizza onto a large peel and land it in the raw landing zone of the oven. Once the pizza begins to color nicely on the side closest to the flame, *rotate* it 180-degrees and move it one pizza length closer to the flame, into the finishing zone.
- Once the side closest to the flame colors, and the top and bottom color of the pizza is balanced, remove the pizza from the oven using a large peel. Transfer the pizza to a cooling screen for about 1 minute to prevent sweating, then move it to a pizza board and slice into pieces. Total bake time will be about 4 minutes.

Garnish with fresh rosemary.



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