

# Benedict Pizza

Serves 4-6

*We've found an appreciative audience in this sophisticated slant on the idea of pizza for breakfast. The ingredients are the stuff of classic breakfasts—eggs, bacon, bread—it's only in their preparation where things get interesting. When we make this recipe in the test kitchen, we like to dress it up by drizzling a bit of hollandaise sauce over the eggs after the pizza comes out of the oven.*

## Ingredients

1 ea. 10-oz. Wood Stone Dough ball  
4 Tbsp. pesto  
4 oz. Canadian bacon  
3 ea. eggs, tempered

## Method

### Oven Temperature: 570-600 degrees

- Flour both sides of the dough ball and begin to open the ball by stretching it with the palms of your hands.
- Using the thumb and pointer finger of both hands, placing them about ½-in. from the edge of the dough, begin pressing fingers firmly together while rotating the ball. Your goal while rotating and pressing the dough is to leave a ¼-in. lip all the way around the dough ball.
- Once the dough is uniformly thin, toss the dough ball until it reaches a circular diameter of about 10-12 inches.
- Lightly dust your work surface with flour and set the dough upon it. Gently spread the dough with pesto within ½-in. from the edge of the dough, then layer the Canadian bacon on top, taking care to lay at least one piece per slice. Carefully crack the eggs onto the pizza, leaving the yolks whole.
- Land the pizza in the raw landing zone of the oven and turn the flame to a cooking flame, a flame height of about 10 inches.
- Once the pizza begins to color nicely on the side closest to the flame, **rotate** 180 degrees into the finishing zone.
- Remove the pizza from the oven once the top and bottom are nicely browned and evenly colored. Cool on a screen to reduce sweating, then transfer to a cutting board and serve.



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