

East Coast Pepperoni Pizza

Makes 1 ea. 16-in. pizza

Caramelized onions and fresh mozzarella compliment this East Coast pepperoni pie.

Ingredients

- 1 ea. 16-oz. [Wood Stone East Coast Dough](#) ball
- 6 oz. [Wood Stone Pizza Sauce](#)
- ½ tsp. granulated garlic powder
- 4 oz. Mozzarella/Provolone blend cheese (we suggest Grande brand)
- 2 oz. caramelized onion
- 4 oz. pepperoni
- 2 oz. fresh mozzarella, chopped into ½-inch pieces
- Pecorino romano

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 16-oz. dough ball will make a 16-in. pizza.
- Ladle the sauce in the center of the pizza shell. Use the bottom of the ladle to spread the sauce outward in a spiral to within ½-in. of the shell's edge.
- Sprinkle the garlic powder over the sauce, followed by cheese. Top the pizza with onion, pepperoni, and mozzarella. Each piece of pizza should have the same amount of toppings on it. Sprinkle a bit of pecorino romano over the pizza.
- 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 4-5 minutes.



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