

Gargantuan Pizza

Serves a small army

This massive pizza is a great one for staff parties or community gatherings! It quite literally requires all hands on deck—in this case, Fire Deck—Pizza Gargantuan is so enormous that it only fits in our Fire Deck 9660 and 9690 ovens.

Ingredients

22 lbs.	Wood Stone Dough
2½ gallons	Wood Stone Pizza Sauce
10 lbs.	Mozzarella/Provolone blend cheese (we suggest Grande brand)
1 lb.	garlic, minced
16 oz.	anchovies
1 ea.	4x8-ft. plywood sheet
	Semolina

Method

Oven Temperature: 500-540 degrees

- Coat your entire work surface thoroughly with semolina. Open the dough into the largest, thinnest rectangular shape you can—good luck!
- Spread the sauce and cheese over the pizza using as many people as you can find to help.
- Distribute garlic and anchovies as desired.
- Using the plywood as a peel (and as many people as you can find to help move it), transfer the pizza to the plywood and land it in the raw landing zone.
- Bake the pizza under a low flame for about 5-6 minutes. Keep an eye on the bottom of the pizza, adjusting the flame height according to the rate at which the bottom bakes.
- When both the top and bottom of the pizza are nicely browned, arm several people with utility peels and maneuver the baked pizza onto the plywood. Slice and serve.

Invite the entire town over for some good eating!



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