

Grecian Garlic Pizza

Makes 1 ea. 10-12-in. pizza

Roasted garlic is a rich addition to the classic Greek ingredients on this pizza.

Ingredients

- 1 ea. 10-oz. [Wood Stone Dough](#) ball
- 1 oz. extra virgin olive oil
- 2 oz. feta cheese
- 2 oz. red pepper, thinly sliced
- 2 oz. tomato, sliced into wedges
- 1 oz. kalamata olives, quartered
- 1 oz. crimini mushroom, sliced
- 1 oz. red onion, thinly sliced
- 1½ oz. roasted garlic

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 the olive oil in the center of the pizza shell, using the bottom of a ladle to spread the oil outward in a spiral to within a ½-in. of the shell's edge.
- Sprinkle feta evenly over the pizza, until it just covers the outside edge of the sauce. Top the pizza with red pepper, tomato, kalamata olives, mushrooms, red onion, and roasted garlic. 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.



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