

## Vegetarian Delight Pizza

Makes 1 ea. 10-12-in. pizza

*This colorful vegetable pizza begins with a pesto base.*

### Ingredients

- 1 ea. 10-oz. [Wood Stone Dough](#) ball
- 1 oz. extra virgin olive oil
- 1½ oz. pesto
- 1 oz. cheddar cheese, shredded
- 1 oz. mozzarella cheese, shredded
- 2 oz. yellow pepper, thinly sliced
- 2 oz. tomato, chopped
- ½ oz. red onion, chopped
- 1½ oz. mushroom, sliced

### 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, using the bottom of a ladle to spread the oil outward in a spiral to within a ½-in. of the shell's edge. Repeat this process with the pesto.
- Sprinkle the cheeses evenly over the pizza, until they just cover the outside edge of the sauce. Top the pizza with yellow pepper, tomato, onion, and mushroom. 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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