

# Apple and Vanilla Custard Breakfast Pizza

Serves 2 to 4

*This pizza often graces our breakfast table, but could just as easily be served as a dessert pizza. If you're preparing ingredients for this pizza in advance, soak the apple slices in water with lemon to prevent browning.*

## Ingredients

1 ea. 10-oz.	Wood Stone Dough ball
1½ oz.	Vanilla Custard
1½ oz.	Crumb Topping
½ ea.	red delicious apple, thinly sliced
1 Tbsp.	orange zest
1 Tbsp.	pine nuts, toasted
1 oz.	Asiago cheese, shaved

## Method

### Oven Temperature: 570 to 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 to 12-inch pizza.
- Ladle the custard in the center of the pizza shell. Use the bottom of the ladle to spread the sauce outward in a spiral to within a ½-inch of the shell's edge.
- Sprinkle crumb evenly over the pizza, until it just covers the outside edge of the custard. Assemble the apple slices evenly on 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.
- When the side closest to the flame colors, and the top and bottom color of the pizza is balanced, remove the pizza from the oven. Evenly top the pizza with the orange zest, pine nuts, and Asiago cheese. Transfer the pizza to a cooling screen for about 1 minute, then move it to a pizza board and slice into pieces. Total bake time will be about 4 minutes.



[www.woodstonehome.com](http://www.woodstonehome.com) (800) 578-OVEN (6836)