

## Bianca Pizza

Makes 1 ea. 10-12 in. pizza

This elegant “white” pizza has endless possibilities and variations. Pizza Bianca becomes more exotic with the addition of infused oils, pancetta, or a vibrant garnish of fresh arugula.

### Ingredients

- 1 ea. 10-oz. [Wood Stone Dough](#) ball
- 2 oz. extra virgin olive oil
- 3 oz. fresh ricotta cheese (we suggest Grande brand)
- 1 oz. Gorgonzola cheese, crumbled
- Italian Seasoning, to taste
- Pecorino romano cheese, to taste

### 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.
- Brush the olive oil over the surface of the shell, within ¼-in. of the edge.
- Place small dollops of ricotta evenly over the olive oil, followed by the gorgonzola. Take care to ensure that each slice of pizza will have a bit of both kinds of cheese. Sprinkle the pizza with Italian Seasoning and Pecorino romano.
- 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.

