

## East Side Pizza

Serves 2 to 4

*A Wood Stone customer in Vancouver, Canada introduced us to the East Side Pizza. When we tried the delicious combination of meat and vegetable toppings, we knew we needed to add it to our test kitchen menu.*

### Ingredients

1 ea. 10-oz.	Wood Stone Dough ball
2½ oz.	Wood Stone Pizza Sauce
2 oz.	mozzarella/provolone blend cheese (we suggest Grande brand)
1½ oz.	salami
1½ oz.	pepperoni
1 oz.	artichoke hearts, quartered
1 oz.	crimini mushrooms, thinly sliced
½ oz.	red onion, thinly sliced
½ oz.	Pecorino cheese
	Fresh parsley, minced

### 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-in. pizza.
- Ladle the sauce 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-in. of the shell's edge.
- Sprinkle cheese evenly over the pizza, until it just covers the outside edge of the sauce. Top the pizza with the salami, pepperoni, artichoke hearts, mushrooms, red onion, and Pecorino, taking care to ensure that each slice of pizza will have about 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, then move it to a pizza board and slice into pieces. Total bake time will be about 4 minutes.

*Garnish with parsley.*



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