

Marinara Pizza

Makes 1 ea. 10-12-in. pizza

Neapolitan pizza holds the status of a “guaranteed traditional specialty” in Italy, a status that allows for only three official variants. Marinara Pizza is one of those variants, in the company of Pizza Margherita and Pizza Margherita Extra (made with Buffalo mozzarella). The simple ingredients that compose this pizza are satisfying and bright, a nod to true Neapolitan pizza.

Ingredients

- 1 ea. 10-oz. [Wood Stone Dough](#) ball
- 2 oz. [Wood Stone Pizza Sauce](#)
- 2 oz. fresh mozzarella cheese (we suggest Grande brand), cut into ¼-inch pieces
- 6 ea. thin slices of garlic
- 2 tsp. oregano
- 2 Tbsp. extra virgin olive oil
- 1 Tbsp. pecorino romano cheese

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.
- 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-inch of the edge of the shell.
- Sprinkle cheese evenly over the pizza, until it just covers the outside edge of the sauce.
- Arrange the slices of garlic on the pizza, followed by a sprinkling of oregano, a drizzle of olive oil, and a sprinkle of pecorino romano.
- Transfer the pizza to 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.

