

# Stuffed Egg and Onion Pizza

Makes 1 ea. 10-12-in. pizza

*Sister to the calzone, stuffed pizzas like this one are plump with ingredients.*

## Ingredients

- 2 ea. 10-oz. [Wood Stone Dough](#) balls
- 3 oz. [Fromage Blanc](#)
- ¼ tsp. Searing Seasonings
- 3 oz. caramelized onions
- 2 ea. hard boiled eggs, quartered
- 1 Tbsp. Italian parsley, chopped
- Extra virgin olive oil

## Method

### Oven Temperature: 570-600 degrees

- Flour both sides of the dough balls and gently open them by hand to the desired thickness. Generally a 10-oz. dough ball will make a 10-12-in. pizza.
- Ladle the fromage blanc 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 Searing Seasonings evenly over the pizza. Evenly top the pizza with onions, parsley, and egg. Each slice of pizza should have the same amount of toppings on it.
- Cover the pizza with the second opened dough ball, pressing them together at the edges where they meet. If necessary, trim the outside edge of the top pizza skin.
- Brush the top of the pizza with olive oil, and prick the top with a fork.
- 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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