

Vegetarian Delight Pizza

Serves 2-4

This colorful vegetable pizza begins with a pesto base.

Ingredients

- 1 ea. 10-oz. [Wood Stone Dough](#) ball
- 1 oz. extra virgin olive oil
- 1½ oz. pesto
- 1 oz. cheddar cheese
- 1 oz. mozzarella cheese, shredded
- 2 oz. yellow pepper, thinly sliced
- 2 oz. tomato, chopped
- ½ oz. red onion, chopped
- 1½ oz. mushroom, sliced

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.
- Drizzle olive oil over the pizza shell, using the bottom of a ladle to spread the oil outward in a spiral to within a ½-in. of the edge of the shell. Repeat this process with the pesto.
- Sprinkle the cheeses evenly over the pizza, until they just cover the outside edge of the sauce. Top the pizza with yellow pepper, tomato, onion, and mushroom.
- 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.

