

Wood Stone Bianca Pizza

Makes 1 ea. 10-12-in. pizza

The Bianca pizza we make in our Bellingham test kitchen these days is not the white pizza we made a few years back, and likely, won't be the one we make a few years from now. A creamy and delicately sweet white pizza—this Bianca recipe is the one we make and love today!

Ingredients

- 1 ea. 10-oz. [Wood Stone Dough](#) ball
- 1 oz. heavy cream
- ¼ tsp. [Searing Seasonings](#)
- ¼ tsp. dry basil
- 2½ oz. fresh mozzarella, chopped into ½-in. chunks
- 1 oz. caramelized onions
- 2 oz. fresh ricotta
- Extra virgin olive oil
- 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.
- Drizzle the cream in over the pizza shell, using a spoon or a ladle to distribute it evenly to within a ½-in. of the edge of the shell.
- Sprinkle Searing Seasonings and basil evenly over the pizza,
- Distribute the fresh mozzarella and caramelized onions over the pizza—each slice of pizza should have a bit of both—then use a spoon to place small dollops of ricotta on the pizza.
- Drizzle a spiral of olive oil over the pizza, and finish with a sprinkle of 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.



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