

# Asparagus, Pancetta and Ricotta Pizza with Gremolata

Makes 2 ea. 10-12 in. pizzas

*Here's a delicious springtime pizza to add to your seasonal pizza repertoire. You don't even need to make pizza to enjoy this flavor combination. Asparagus roasted in the Wood Stone oven, tossed with Gremolata and topped with fresh ricotta cheese would make a beautiful side dish for any spring meal.*

## Ingredients

2 each	10 oz. <a href="#">Wood Stone Dough</a> balls
1 bunch	asparagus, tough ends snapped off
2 Tbsp.	olive oil
	Salt and pepper
8 oz.	pancetta, finely diced
4 oz.	fresh ricotta
¼ cup	Italian parsley leaves
1 clove	garlic, crushed
1 Tbsp.	lemon zest, grated

## Method

### Oven Temperature: 550-575 degrees

- Toss the asparagus with olive oil and salt and pepper and roast on a sheet pan **in front of flame** for about 3-4 minutes or until just tender and browning, yet still crisp.
- Roast the pancetta in a small skillet **in the center** of the oven, stirring occasionally until the fat has rendered and the pieces are crispy. Drain on paper towels.
- Make the Gremolata by mincing the parsley, garlic and lemon zest all together.
- To assemble pizza, sprinkle the crust with half of the Parmigiano, fan the asparagus out and sprinkle with the pancetta. Drop the ricotta by teaspoons evenly over the top and then sprinkle with the remaining Parmigiano.
- **Flame Height: 3.6**
- Transfer the pizza onto a large peel and land it **just inside the doorway**. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 minutes), rotate the pizza using the utility peel, 180-degrees and move it **closer to the flame**. Once the side closest to the flame colors, and the top and bottom of the pizza is balanced (30 seconds to 1 minute) remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 minute to prevent steaming and then move it to a cutting board to slice.



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