

Heirloom Tomato Pizza Margherita

Makes 2 ea. 10-12-in. pizzas

There are many variations on the classic Margherita pizza all using tomato, mozzarella and basil in some form or another. This recipe uses thinly sliced heirloom tomatoes and a grated mozzarella.

Ingredients

- 2 ea. 8-oz. [Wood Stone Dough](#) balls
- 2 Tbsp. extra virgin olive oil
- 6 oz. whole milk mozzarella, grated
- 1 lb. mixed heirloom tomatoes, sliced 1/8-in. thick
- 1 oz. basil leaves, stacked and cut into 1/8-in. chiffonade slivers

Method

Oven Temperature: 550-580 degrees

- To assemble pizza, brush the dough with olive oil. Scatter about 1/3 of the cheese over the pizza.
- Distribute tomato slices evenly and top with remaining cheese.
- **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.
- After pizza is baked, sprinkle with basil.

Be careful not to overload the pizza with too much tomato, particularly if they're quite juicy. It's better to have extra sliced tomatoes than a soggy crust! Choose Marvel Stripe, Green Zebra, and Cherokee varieties for a delicious and colorful pie.



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