

Leek and Green Garlic Pizza with Fresh Herbs

Makes 2 ea. 10 - 12 in. pizzas

Farmers' Markets abound in the spring with slender leeks and fragrant green garlic. Let their flavors shine by making this simple pizza accented with the bright flavors of fresh herbs.

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Ingredients

2 each	10 Oz. Wood Stone Dough balls
1 bunch	leeks, well cleaned and thinly sliced (Use the white and pale green parts only and maybe an inch or two of the green)
2 Tbsp.	olive oil
2 Tbsp.	water
	Salt and pepper
½ cup	fresh herbs, finely chopped (we like a combination of thyme parsley and marjoram)
½ cup	Parmigiano-Reggiano cheese, grated

Method

Oven Temperature: 550-575 degrees

- Place the leeks, garlic, olive oil, water, salt and pepper in a small skillet and place **in the center** of the oven for about 5 minutes or until softened and water has evaporated.
- To assemble pizza, evenly distribute the cooked vegetables leaving about ¾ in. for a border.
- Sprinkle with half of the herbs and then all of the 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.
- Sprinkle with remaining herbs before serving.



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