

## Pizza Margherita

Makes 2 ea. 10–12 in. pizzas

*Imagine pizza without cheese. Until the 1880's pizzas were all baked without cheese. Cheese was added by pizzaiolo Raffaele Esposito to commemorate the colors of the Italian flag in honor of their beloved Queen Margherita. Still a favorite the world around, the Margherita pizza is the epitome of fresh, simple, and delicious food.*

### Ingredients

- 2 ea. 8 oz. [Wood Stone Dough](#) balls
- 4 oz. [Pizza Sauce](#)
- 4 oz. fresh mozzarella, torn into quarter sized pieces
- ½ oz. fresh basil leaves, torn into pieces
- 2 Tbsp. extra virgin olive oil

### Method

#### Oven Temperature: 550-580 degrees

- To assemble pizza, place 2-oz. of the sauce in the center of each pizza and use a circular motion to spread it to about ¾-in. from the edge.
- Distribute cheese evenly and scatter with basil.
- Drizzle each pie with about 1-Tbsp. of olive oil.
- **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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