

Pizza Marinara

Makes 2 ea. 10–12 in. pizzas

Neapolitan pizza holds the status of a “guaranteed traditional specialty” in Italy, a status that allows for only three official variants. The simple Pizza Marinara is one of them.

Ingredients

2 ea. 8 oz.	Wood Stone Dough balls
4 oz.	Pizza Sauce
2 cloves	garlic, very thinly sliced
2 Tsp.	dried oregano
2 Tbsp.	extra virgin olive oil
	Kosher salt

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 $\frac{3}{4}$ -in. from the edge.
- Distribute sliced garlic and scatter with oregano.
- 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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