

# Pizza Napoletana with Anchovies, Capers and Olives

Makes 2 ea. 10-12 in. pizzas

*The bold flavors of anchovy, caper and olive create a delicious specialty version of the classic Napoletana pizza. Italian parsley adds a complementary bright, clean taste.*

## Ingredients

2 ea. 8-oz.	Wood Stone Dough balls
4 oz.	Pizza Sauce
2 oz.	mozzarella cheese, grated
2 oz.	provolone cheese, grated
12 ea.	anchovy fillets
2 tsp.	capers
8 ea.	kalamata olives, pitted and quartered
¼ cup	Italian parsley leaves

## 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.
- Scatter cheese over each pie to cover the sauce.
- Distribute anchovies, capers and olives evenly over each pie.
- **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.
- Top with parsley leaves, transfer to cutting board and slice.



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