

# Pizza with Caramelized Onions, Gorgonzola and Walnuts

Makes 2 ea. 10-12 in. pizzas

*This wonderful combination of ingredients never fails to satisfy. Make this pizza in the fall when walnuts are at their peak.*

## Ingredients

2 ea. 8-oz.	<a href="#">Wood Stone Dough balls</a>
1 Tbsp.	olive oil
1 oz.	butter
2 med.	onions, peeled and thinly sliced
	Kosher salt
	Freshly ground pepper
½ cup	walnut pieces
4 oz.	gorgonzola
2 Tbsp.	Italian parsley, chopped

## Method

**Oven Temperature: 550-580 degrees**

### Flame Height: 2.6

In a shallow skillet or sheet pan heat the oil with the butter just inside the **doorway** of the oven. Add the onions, season with salt and pepper and stir. Return to just inside the **doorway** of the oven and cook for 10-12 minutes, stirring occasionally until soft and golden brown.

To assemble the pizza spread the onions evenly over the bottom. Scatter with walnuts and distribute small pieces of the gorgonzola all around.

### 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 parsley before serving.



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