

Pizza with Mahón Cheese, Olive Oil, Black Pepper and Tarragon

Makes 2 ea. 10-12 in. pizzas

Mahón is a Spanish cow's milk cheese made on the island of Minorca. This combination is a traditional way to serve the cheese as part of a tapas menu so we thought we'd try it as a pizza! For this recipe look for an Artesano Mahón which is younger and softer than its aged counterpart.

Ingredients

2 each	8 oz. Wood Stone Dough balls
2 Tbsp.	Spanish olive oil
6 oz.	Mahón cheese, sliced
	Freshly ground black pepper
2 Tbsp.	fresh tarragon leaves

Method

Oven Temperature: 550-580 degrees

Flame Height: 3.6

To assemble pizzas, drizzle the crusts with the olive oil and evenly distribute the cheese. Top with a few grindings of black pepper.

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 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 tarragon leaves before slicing.



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