

Pizza with Oven Roasted Radicchio and Peppers with Italian Sausage and Fontina

Makes 2 ea. 10-12 in. pizzas

The vegetables for this pizza are roasted in the oven before being sliced to put on the pie. The combination of bitter greens, sweet peppers, savory sausage and creamy Fontina along with the Wood Stone crust makes for a perfectly satisfying pizza experience!

Ingredients

2 ea. 8-oz.	Wood Stone Dough balls
1 lg. head	radicchio, cut into quarters
	Olive oil
	Kosher salt
	Freshly ground pepper
1 ea.	red or yellow bell pepper
1 ea.	sweet Italian sausage link, casing removed
3 oz.	Fontina cheese, sliced or grated

Method

Oven Temperature: 550-580 degrees

In a shallow skillet or sheet pan arrange the radicchio cut sides up. Drizzle with olive oil and season with salt and pepper. Rub the bell pepper with olive oil and place on another pan.

Flame Height: 4.4

Place the pepper pan **in front of the flame** and the radicchio pan in the **center** of the oven. The radicchio will take 3-4 minutes to wilt and brown slightly on the edges. Rotate the pepper pan and turn until blistered all over. Let cool. Cut the radicchio into ½-in. slivers. Peel and seed the pepper and cut into ½-in. strips.

To assemble the pizza, arrange the radicchio and pepper strips around the crust. Distribute small pieces of the sausage all around. Scatter the Fontina over all.

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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