

Pizza with Broccoli Rabe, Smoked Mozzarella and Sausage

Makes 2 ea. 10-12 in. pizzas

Broccoli Rabe lends a bright freshness to this pizza that will keep you satisfied in late Winter as you pine for Spring and Summer produce. Sweet or Hot Italian Sausage would both be delicious here.

Ingredients

2 ea. 8-oz.	Wood Stone dough balls
1 bunch	broccoli rabe, cut into 2-in. pieces
1 Tbsp.	olive oil
2 links	Italian sausage, casing removed and torn into small bits
3 oz.	smoked mozzarella, grated or thinly sliced
3 oz.	whole milk mozzarella, grated
½ tsp.	red pepper flakes (optional)

Method

Oven Temperature: 550-580 degrees

Blanch the broccoli rabe for 2 minutes in salted, boiling water. Drain, refresh in ice water and drain again.

Flame Height: 3.6

Heat the oil in a sauté pan placed in the **center** of the oven. Add the sausage bits and cook, stirring once or twice for 1 or 2 minutes or until well browned. Remove from oven and stir in broccoli to coat with oil.

To assemble pizza, evenly distribute the smoked cheese over the bottom of the crusts.

Arrange the broccoli and sausage mixture over each pie and top with the whole milk mozzarella.

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.

Top with red pepper flakes before slicing if desired.



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