

Pizza with Sliced Meyer Lemons and Herbed Ricotta

Makes 2 ea. 10-12 in. pizzas

This pizza makes use of one of the gems of Winter citrus and somehow manages to taste like Spring!

Ingredients

2 ea. 8-oz.	Wood Stone dough balls
1 cup	whole milk ricotta cheese
2 Tbsp.	Italian parsley, finely minced
1 Tbsp.	chives, finely minced
1 tsp.	lavender, finely minced
¼ tsp.	black pepper, freshly ground
1 large	lemon, preferably Meyer, very thinly sliced
1 tsp.	Fleur de Sel, Sel Gris or other finishing salt

Method

Oven Temperature: 550-580 degrees

Mix ricotta with herbs and pepper.

Flame Height: 3.6

To assemble pizza, evenly distribute dots of the cheese over the bottom of the crusts.
Arrange the lemon slices over the cheese.

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 salt before slicing.



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