

Red Grape and Ricotta Pizza with Rosemary and Orange Blossom Honey

Makes 2 ea. 10-12 in. pizzas

This pizza would be equally welcome at breakfast or dessert time. A hint of salt, and hint of sweet and herbaceous rosemary all complement each other beautifully.

Ingredients

2 ea. 8-oz.	Wood Stone dough balls
2 oz.	Parmesan cheese, shredded
6 oz.	whole milk ricotta cheese
1 cup	red seedless grapes, sliced in half
1 tsp.	rosemary, finely minced
2 tsp.	orange blossom honey

Method

Oven Temperature: 550-580 degrees

Flame Height: 3.6

To assemble pizza, evenly distribute the Parmesan and then dots of the ricotta over the bottom of the crusts.

Arrange the grape halves over the cheese. Sprinkle with rosemary.

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.

Drizzle with honey before slicing.



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