

Roasted Fennel and Salami Pizza with Summer Salad

Makes 2 ea. 10-12 in. Pizzas

Topping a cooked pizza with baby greens creates wonderful contrasts of temperature and texture. This delicious combination includes both the fennel bulb which has been roasted in the oven as well as the feathery fronds in the salad.

Ingredients

1 med.	fennel bulb, in ¼-in. thick slices
3 Tbsp.	extra virgin olive oil
	Kosher salt and freshly ground black pepper
2 oz.	salad greens; use any combination of watercress, baby arugula, frisée, mesclun mix
2 Tbsp.	fennel fronds, chopped
2 ea. 8-oz.	Wood Stone Dough balls
4 oz.	Pizza Sauce
4 oz.	hot salami
3 oz.	provolone cheese, grated

Method

Oven Temperature: 550-580 degrees

- In a shallow skillet toss the fennel with half the olive oil and season with salt and pepper.
- **Flame Height: 3.6**
- Roast the fennel **in the center** of the oven, stirring every few minutes, until soft and nicely browned. This will take about 5 minutes.
- In a medium bowl toss the greens and fennel fronds with remaining oil and season with salt and pepper.
- To assemble pizza, place 2 oz. of the sauce in the center of each pizza and use a circular motion to spread it to about ¾-in. from the edge. Distribute salami, then fennel, and then cheese evenly over each pie.
- 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.

Top with salad before slicing.



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