

Smoked Salmon and Goat Cheese Pizza

Makes 2 ea. 10-12 in. pizzas

Here is our take on this time-tested recipe; clean, simple and delicious!

Ingredients

2 each	8 oz. Wood Stone Dough balls
2 Tbsp.	olive oil
6 oz.	semi-soft goat cheese, sliced or crumbled (Bucheron is a good choice)
2 Tbsp.	shallots, finely minced
	freshly ground black pepper
4 oz.	smoked salmon, thinly sliced
2 Tbsp.	fresh dill leaves or chopped chives

Method

Oven Temperature: 550-580 degrees

Flame Height: 3.6

Mix the goat cheese with the shallots.

To assemble pizzas, drizzle the crusts with the olive oil and evenly distribute the cheese mixture. Top with a few grindings of black pepper.

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 smoked salmon and sprinkle with dill leaves before slicing.



www.woodstonehome.com (800) 578-OVEN (6836)