

Spicy Shrimp Pizza

Makes 2 ea. 10–12 in. pizzas

Shrimp, jalapeno, garlic and lemon... this pizza is guaranteed to wake up your taste buds.

Ingredients

8 oz.	large shrimp, 16/20 to a pound, peeled, deveined cut in half lengthwise
2 cloves	garlic, very thinly sliced
2 Tbsp.	extra virgin olive oil
1 tsp.	kosher salt
2 ea. 8 oz.	Wood Stone Dough balls
4 oz.	Pizza Sauce
1 ea.	jalapeno pepper, seeded and minced
4 oz.	mozzarella cheese, grated
2 Tbsp.	chives, minced
1 ea.	lemon, cut into 4 wedges

Method

Oven Temperature: 550-580 degrees

- **Flame Height: 4.4**
- Pre-heat a shallow skillet in front of flame for 5 minutes.
- In a small bowl toss the shrimp with the garlic, oil, and salt.
- Toss the shrimp in the hot pan and roast them **in front of the flame** for 1 minute. The shrimp should be just turning pink. They will finish cooking on the pizza.
- 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 $\frac{3}{4}$ -in. from the edge.
- Distribute 8 shrimp halves evenly around each pizza.
- Scatter the jalapeno over each pie and sprinkle with cheese.
- **Flame Height: 3.6**
- 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.

Sprinkle with chives and serve with lemon wedges.



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