

Wild Mushroom, Fontina, & Pancetta Pizza with Smoked Olive Oil

Makes 2-ea. 10-12-in. pizzas

The woody flavors of the mushrooms are enhanced by the piney scent of the smoked olive oil. If you can't find fresh wild mushrooms, reconstituted dried wild mushrooms mixed with sliced brown criminis will be delicious.

Ingredients

- 2 ea. 8-oz. [Wood Stone Dough](#) balls
- ½ lb. wild mushrooms (porcini, morel, chanterelle, etc.) cut into ½-in. slices
- 1 ea. shallot, finely minced
- 2 Tbsp. extra virgin olive oil
- Kosher salt and pepper
- 4 oz. fontina cheese, grated
- 8 oz. pancetta, cut into ¼-in. dice
- Smoked olive oil *

Method

Oven Temperature: 550-580 degrees

• Flame Height: 3.8

- Toss the mushrooms with the shallot, olive oil, and salt and pepper to taste. Roast in a shallow skillet in front of flame, stirring occasionally until slightly caramelized and cooked through, about 5 minutes.
- Roast the pancetta in a small skillet **in the center** of the oven, stirring occasionally until the fat has rendered and pieces are crispy. Drain on paper towels.
- Assemble pizza with about ⅓ of the cheese on the bottom. Distribute the mushrooms and pancetta evenly and top with the remaining 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.
- After pizza is baked, drizzle with smoked olive oil.

Smoked olive oil is available at [The Spanish Table](#).



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