

Pizza with Roasted Figs, Prosciutto, Fresh Ricotta and Mint

Makes 2 ea. 10-12 in. pizzas

The figs for this pizza are roasted in the oven first and then added to the pizza. A sheep's milk ricotta is delicious here if you can find one.

Ingredients

| | |
|-------------|--|
| 2 ea. 8-oz. | Wood Stone Dough balls |
| 2 Tbsp. | Parmigiano-Reggiano cheese, grated |
| 12 ea. | roasted fig halves , cut in half again |
| 6 slices | prosciutto, torn into several pieces |
| 4 oz. | fresh ricotta cheese |
| ¼ cup | mint leaves, chopped |

Method

Oven Temperature: 550-575 degrees

To assemble pizza, scatter the grated Parmesan cheese over the bottom of the crusts.

Arrange figs, prosciutto and ricotta over each pie.

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. Top with mint leaves before slicing.



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