

Fresca Pizza

Makes 1 ea.10-12-in. pizza

The best time to make this pizza is in the height of summer when vine-ripened tomatoes are bright with color. Fresh, glistening summer tomatoes will make your Fresca Pizza full of flavor.

Ingredients

- 1 ea.10-oz. [Wood Stone Dough](#) ball
- 2 oz. [Fresca](#)
- 2 oz. Mozzarella/Provolone Blend cheese (we suggest Grande brand)
Fresh rosemary, minced

Method

Oven Temperature: 570-600 degrees

- Flour both sides of the dough ball and gently open the ball by hand to the desired thickness. Generally a 10-oz. dough ball will make a 10-12-in. pizza.
- Place the Fresca in the center of the pie. Use a spoon or your fingers to gently distribute it over the pizza, to within a ½-in. of the shell's edge.
- Sprinkle the cheese evenly over the pizza until it just covers the outside edge of the Fresca.
- Transfer the pie onto the large peel and land it in the raw landing zone of the oven. Once the pizza begins to color nicely on the side closest to the flame, [rotate](#) it 180-degrees and move it one pizza length closer to the flame, into the finishing zone.
- Once the side closest to the flame colors, and the top and bottom color of the pizza is balanced, remove the pizza from the oven using a large peel.
- Transfer the pizza to a cooling screen for about 1 minute to prevent sweating, then move it to a pizza board and slice into pieces. Sprinkle minced rosemary over the top and serve. Total bake time will be about 4 minutes.



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