

## Girard Pizza

Makes 1 ea. 10-12-in. pizza

*An elegant deviation from conventional pizza, the base for this decadent seafood pizza is Seafood Bisque.*

### Ingredients

- 1 ea. 10-oz. [Wood Stone Dough](#) ball
- 4 oz. [Seafood Bisque](#)
- 3 oz. mozzarella/provolone blend cheese (we suggest Grande brand)
- ¼ cup fresh seafood—chunks of shrimp, crab, scallops, or lobster
- 2 Tbsp. pepperoncini, thinly sliced
- Lemon wedges
- Parsley, coarsely chopped

### 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.
- Ladle the Seafood Bisque in the center of the pie. Using the bottom of the ladle, spread the sauce outward in a spiral to within a ½-inch of the edge of the shell.
- Sprinkle the cheese over the pie so it is just covering the outside edge of the Seafood Bisque.
- Scatter the seafood pieces and pepperoncini rings evenly over the cheese.
- Transfer the pizza onto a 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](#) 180 degrees and move it one pizza length closer to the flame, into the finishing zone.
- Once the side closest to the flame colors, the top and bottom color of the pizza is balanced, and all the seafood pieces are fully cooked through, 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. Total bake time will be about 4 minutes.

*Garnish with parsley and serve with a wedge of lemon.*



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