

Hot Italian Pizza

Makes 1 ea. 10-12-in. pizza

Loaded with spicy meats and classic Italian ingredients, this pizza is always a hit. We tend to add basil leaves to our pizzas before they go in the oven so all the ingredients have an opportunity to mingle, but some folks prefer a more colorful pizza and opt to add the leaves after the pizza has baked. Either way produces delicious results!

Ingredients

1 ea. 10-oz.	Wood Stone Dough ball
2 ½ oz.	Wood Stone Pizza Sauce
1 ½ oz.	mozzarella/provolone blend cheese (we suggest Grande brand)
1 oz.	fresh mozzarella, chopped into ½-in. pieces
1 ½ oz.	hot cappiccoli
1 ½ oz.	spicy pepperoni
1 oz.	Genoa salami
1 oz.	kalamata olives, quartered
½ oz.	Pecorino cheese
4 ea.	whole basil leaves

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 sauce in the center of the pizza shell. Use the bottom of the ladle to spread the sauce outward in a spiral to within a ½-in. of the edge of the shell.
- Sprinkle cheese evenly over the pizza, until it just covers the outside edge of the sauce. Top the pizza with the fresh mozzarella, cappiccoli, pepperoni, salami, olives, Pecorino cheese, and basil leaves. Each slice of pizza should have the same amount of toppings on it.
- 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](#) 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. Total bake time will be about 4 minutes.

