

Spicy Shrimp Pizza

Serves 2 to 4

The shrimp for this seafood pizza is already cooked, so we add cheese after the shrimp is arranged on the pizza to help balance the baking process. This protects the shrimp from becoming overcooked and tough, and ensures an evenly cooked pizza.

Ingredients

- 1 ea. 10-oz. [Wood Stone Dough](#) ball
- 2 oz. [Wood Stone Pizza Sauce](#)
- 12 ea. [Spicy Shrimp](#)
- 2 oz. mozzarella/provolone blend cheese (we suggest Grande Brand)
- 2 ea. scallions, julienned

Method

Oven Temperature: 570 to 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 to 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.
- Arrange the shrimp evenly over the pizza, taking care to ensure that each slice of pizza will have about the same number of shrimp. Sprinkle the cheese over the pizza, until it just covers the outside edge of the sauce. Distribute the scallions over the pizza.
- 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, then move it to a pizza board and slice into pieces. Serve. Total bake time will be about 4 minutes.



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