



Easy Entertaining

Pizza Bianca

- pizza or flat bread dough (Recipe from “Daily Bread #22 or 24)
- 2 T. olive oil
- 1 clove garlic, minced
- pinch red pepper flakes
- mozzarella cheese
- arugula
- mild coppa salami
- Parmesan cheese
- ground oregano

1. Mix olive oil, garlic and red pepper flakes in small bowl. Set aside for 30-60 minutes.
2. Heat wood oven deck to about 650°F.
3. Press dough onto semolina floured pizza peel. Brush on olive oil mixture, making sure to leave a 1" border on the dough,
4. Cover the dough with bits of mozzarella cheese, then arugula.
5. Tear coppa salami on top of arugula, then sprinkle with Parmesan cheese. Finish with a sprinkle of ground oregano.
6. Slide pizza into oven and let sit for 1 minute. Use long tongs to begin turning the pizza, making sure each edge is nicely browned.
7. Before removing pizza from the oven, slide onto a metal pizza peel and lift the pizza up into the top of the oven; count for 5 seconds. Repeat until the top is lightly browned. Slice & serve.

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Pizza Margherita

- pizza or flat bread dough (Recipe from “Daily Bread #22 or 24)
- pizza sauce (Recipe from “Daily Bread #22)
- fresh basil leaves
- mozzarella cheese
- Parmesan cheese
- drizzle of olive oil

1. Heat wood oven deck to about 650°F.
2. Press dough onto semolina floured pizza peel.
3. Spread on pizza sauce, making sure to leave a 1" border on the dough.
4. Cover the dough with bits of mozzarella cheese, then basil leaves.
5. Sprinkle with Parmesan cheese. Finish with a drizzle of olive oil.
6. Slide pizza into oven and let sit for 1 minute. Use long tongs to begin turning the pizza, making sure each edge is nicely browned.
7. Before removing pizza from the oven, slide onto a metal pizza peel and lift the pizza up into the top of the oven; count for 5 seconds. Repeat until the top is lightly browned. Slice & serve.