

The Mediterranean Pizza

<http://userealbutter.com/2015/06/03/the-mediterranean-pizza-recipe/>

inspired by Backcountry Pizza

cornmeal
2 8-oz. balls of pizza dough (I used olive oil pizza dough)
1 tbsp olive oil
2 cloves garlic, minced
sea salt
freshly ground black pepper
1/2 cup pesto
1/4 – 1/2 lb. mozzarella cheese, cut into chunks
1/4 cup sundried tomatoes, sliced
1/4 cup roasted peppers, sliced
1/4 cup kalamata olives, pitted and sliced in half
1/4 – 1/2 cup feta cheese, crumbled
2 tbsps pine nuts

If using an oven: Place your pizza stone on the center or lower third rack of your oven. Preheat the oven to the highest temperature (mine is 550°F). If you don't have a pizza stone, you can bake your pizza the way you normally bake pizza. **If using a grill:** Place your pizza stone on the grill and turn the flame or heat the coals to high heat. Close the lid. We're aiming for 450°F to 500°F.

Make the pizza: Sprinkle cornmeal on your pizza peel – enough to keep the dough from sticking to the peel. On your work surface, roll or toss a pizza dough ball to about 12-inches in diameter. If you need it, use flour to prevent sticking to the work surface. Set the dough on the pizza peel. Brush olive oil on the dough. Sprinkle garlic, sea salt, and black pepper over the olive oil. Evenly spread 2-3 tablespoons of pesto on the dough (use more or less as needed). Distribute mozzarella, sundried tomatoes, roasted peppers, olives, feta, and pine nuts on top. Take care not to over load the pizza.

Bake: Before baking the first pizza, shake the peel to make sure the pizza isn't sticking (if it is, gently use a dough scraper or a knife to unstick it and toss a little cornmeal or flour underneath the trouble spot between the dough and the peel). Set the tip of the peel on the far end of the pizza stone and give it a jiggle so that the pizza begins to slide off and the edge is resting on the stone. Pull the peel out from under the pizza at an angle (to encourage the pizza to disengage). Bake for 8-10 minutes, or until the cheese is bubbling and the crust is browned (but not burnt). If you get puffy bubbles of dough rising up during baking, puncture them with a meat fork (or a skewer, something sharp) to deflate the pockets. When done, remove from heat and serve. Repeat for the rest of the pizzas. Serve hot. Makes two 12-inch pizzas.