

# CRISPY PEPPER AND HAM PIZZA

## Crust:

- 2¼ tsp yeast
- ¼ tsp sugar
- ¾ cup warm water
- 1¾ cups flour
- ½ tsp salt
- corn meal

## Toppings:

- ½ cup pizza sauce
- 1 medium tomato, thinly sliced
- 1 cup of coarsely chopped ham
- ½ cup sliced roasted red peppers
- 1 Tbsp minced garlic
- ⅓ cup crumbled Gorgonzola cheese
- 4 leaves of fresh chopped basil
- ⅓ cup shredded mozzarella

In a small bowl, dissolve yeast and sugar in warm water; let stand for 5 minutes. In a medium bowl, stir together flour and salt. Pour yeast mixture over flour mixture and mix well with a spoon until dough begins to pull away from sides of the bowl. Preheat pizza stone in oven at 450°F for 15 minutes. Turn dough onto floured surface and knead for 2 minutes, until smooth and elastic. Sprinkle surface with corn meal and roll dough into a 12-inch circle. Spread sauce evenly over crust, leaving ½ inch edge. Sprinkle with remaining toppings. Carefully slide pizza onto hot stone. Bake 10-14 minutes, until crisp and edges are golden.



## USE AND CARE INSTRUCTIONS

### GENERAL INSTRUCTIONS:

1. For oven use only.
2. Do not place pizza stone directly on a hot stove top.
3. Do not place a hot pizza stone directly on countertops and other surfaces.
4. Always place pizza stone into the serving rack before placing on countertops and other surfaces.
5. Always use oven mitts when handling.
6. Your pizza stone will darken with use. This is part of the stone's natural seasoning and will not affect its performance.

### BAKING INSTRUCTIONS:

1. Place pizza stone in a cold oven and preheat 15 minutes at 450° F.
2. Place pizza dough on a pizza peel or cutting board, dusted with corn meal to prevent sticking. Add pizza toppings.
3. Carefully slide pizza onto hot stone.
4. Bake according to recipe instructions. Using oven mitts, remove stone from oven and place into the serving rack.

### CLEANING INSTRUCTIONS:

1. Allow stone to cool completely before submerging in water.
2. Hand wash with water only. Do not use soap or detergent; they will be absorbed by the stone and affect the taste of food.
3. Use a nylon pad or non-metal scraper to remove hard to remove residue.
4. Allow stone to air dry thoroughly.