



CHEESE PIZZA

INGREDIENTS:

Homemade or store bought pizza dough
Cornmeal for dusting
1½ cups (375 ml) marinara sauce
12 oz (340 g) shredded mozzarella
2 tsp (20 ml) Parmigiano-Reggiano cheese
2 tsp (20 ml) olive oil
Pinch of Oregano

METHOD:

- Set the EGG for indirect cooking at 600°F/315°C and preheat a Pizza/Baking Stone.
- Place pizza dough on a dough rolling mat or a lightly floured surface and, using a rolling pin, roll the disk into a 14 in (35 cm) circle. Dust a Pizza Peel with cornmeal and place the dough disk on the peel. Gently shake the peel back and forth to make sure the dough does not stick.
- Top the pizza with the sauce, mozzarella and any toppings. Slide the pizza onto the hot Pizza/Baking Stone and close the lid of the EGG. Cook until the edges are lightly browned and crisp.
- Using the Pizza Peel, remove the pizza from the stone, sprinkle with the Parmigiano-Reggiano cheese, drizzle with olive oil and add a pinch of Oregano . Using a Pizza Cutter, cut the pizza into desired portions and serve immediately.

Makes about 4 servings