

Grilled White Pizza with Soppresata and Cherry Peppers

4 as entree, and 10-12 as appetizer



Ingredients

Dough (makes 4 pizzas):

- 1-cup lukewarm water (about 100 degrees F)
- ¼ cup olive oil
- 1 ½ tsp sugar or honey
- 1 envelope rapid rise yeast
- 3 cups all purpose flour, plus extra as needed
- 1 ½ tsp kosher salt

Garlic oil:

- 1 cup olive oil
- 6 cloves smashed garlic cloves

Toppings (for 4 pizzas):

- 2 cloves minced garlic
- 1 cup whole milk ricotta
- 1 teaspoon chopped fresh thyme
- 2 teaspoons plus 1 tablespoon chopped fresh oregano, keep separate
- 1/2 cup olive oil
- 4 cups shredded mozzarella
- 1 cup shredded parmesan
- 6 ounces Soppresata or other cured salami, sliced thin
- 4 ounces cherry peppers (jarred), drained and torn into pieces
- Kosher salt and freshly ground black pepper
- Cornmeal (coarse ground), as needed

Directions

Dough:

1. Preheat oven to 150°F or to the lowest setting. When oven reaches temperature, turn off the oven. Pour the water into the work bowl of a food processor or stand mixer (both should have dough attachment). Sprinkle the oil, sugar, and yeast over the water and pulse several times until mixed. Add the flour and salt and process until the mixture comes together. The dough should be soft and slightly sticky. If it is very sticky, add flour 1 tablespoon at a time, and pulse briefly. If it is still too stiff, add 1 tablespoon of water and pulse briefly. Process another 30 seconds.
2. Turn the dough onto a lightly floured work surface. Knead it by hand to form a smooth, round ball. Put the dough into a large, clean bowl that has been coated with olive oil and cover tightly with plastic wrap. Let it rise for 15 minutes in the oven before proceeding.



Garlic oil:

1. In a small pot add the 1 cup olive oil with the 6 cloves smashed garlic. Bring to a simmer, then remove from heat to allow the garlic to infuse the oil and to cool.

Herbed Ricotta:

1. In a small bowl combine ricotta, 2 cloves minced garlic, chopped thyme, and 2 teaspoons chopped oregano.

Pizza and Toppings:

1. Remove the dough from the oven, punch it down, and turn it out onto a lightly floured work surface. Divide the dough into four 4-inch balls. Place pizza stone on grill and preheat gas grill to high.

2. Lightly sprinkle work surface with $\frac{1}{4}$ cup cornmeal. Roll or stretch 1 dough round gently into a 12" rectangle or circle, $\frac{1}{4}$ " thick. Brush with about 2 tablespoons of olive oil. Sprinkle pizza peel with cornmeal and then slide dough round onto it. Place toppings onto dough round in this order: First brush with garlic oil, then dollop with herbed ricotta, then top with mozzarella, parmesan, Soppressata, and cherry peppers.

3. With pizza peel, slide pizza onto the hot pizza stone.

4. Close the lid as quickly as possible. Grill for about 5-7 minutes, or until bottom of crust is well browned, the toppings are warm and the cheese is bubbly, about 5 to 10 minutes.

5. Remove pizza from the grill and season with kosher salt and black pepper.

6. Repeat steps 4 through 9 with remaining 3 rounds of dough.