

Recipes


the pizza gourmet

WOOD GRILLED

Pizza Crusts

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SIMPLE PEASANT PIZZA

INGREDIENTS

1. One "The Pizza Gourmet" Wood Grilled All Natural White or Wheat Pizza Crust
2. 2 tsp. fresh minced garlic or garlic paste
3. 6 oz. preferred cheese, shredded (we recommend an aged blend of mozzarella, parmesan and ASIAGO)
4. 5 oz. preferred pizza sauce (we recommend crushed tomatoes)
5. Fresh chopped parsley

COOKING INSTRUCTIONS

1. Preheat oven to 425 degrees
2. Lightly rub crust with fresh garlic
3. Spread a light layer of shredded cheese over crust, leaving $\frac{1}{2}$ inch around the perimeter
4. Using a squeeze bottle or tablespoon, place strips of pizza sauce over cheese
5. Place in oven directly on rack or on provided parchment paper for 8-12 minutes, or until bottom is crisp
6. After taking the pizza out of the oven, sprinkle the fresh chopped parsley evenly over the cooked pizza.
7. Let stand 1-2 minutes, cut, and enjoy!



OLD SCHOOL PEPPERONI

INGREDIENTS

- 1 The Pizza Gourmet Wood Grilled All Natural White or Wheat Pizza Crust
- 2 tsp. fresh minced garlic or garlic paste
- 6 oz. preferred cheese, shredded (we recommend an aged blend, like mozzarella, parmesan and ASIAGO)
- Pepperoni, the amount depends on size of the pizza crust (14 slices recommended for 12")
- 5 oz. preferred pizza sauce (we recommend crushed tomatoes)
- Oregano or Italian seasoning

COOKING INSTRUCTIONS

- Preheat oven to 425 degrees
- Lightly rub crust with fresh garlic
- Spread a light layer of shredded cheese over crust, leaving $\frac{1}{2}$ inch around the perimeter
- Using a squeeze bottle or tablespoon, place strips of pizza sauce over cheese
- Shake Oregano or Italian seasoning over the whole pizza (optional)
- Place in oven directly on rack or on provided parchment paper for 8-12 minutes, or until bottom is crisp
- Let stand 1-2 minutes, cut, and enjoy!



MARGHERITA PIZZA

INGREDIENTS

- One "The Pizza Gourmet" Wood Grilled All Natural White or Wheat Pizza Crust
- 2 tsp. fresh minced garlic or garlic paste
- 4 oz. preferred cheese, shredded (we recommend an aged blend of parmesan and ASIAGO)
- 3 oz. preferred pizza sauce (we recommend crushed tomatoes)
- 1.5 oz. Basil pesto
- 1 Fresh tomato, sliced
- 4 oz. fresh mozzarella cheese, cubed
- Fresh Basil leaves
- 1.5 oz. Balsamic glaze

COOKING INSTRUCTIONS

- Preheat oven to 425 degrees
- Lightly rub crust with fresh garlic
- Spread a light layer of shredded cheese over crust, leaving $\frac{1}{2}$ inch around the perimeter
- Using a squeeze bottle or tablespoon, place strips of pizza sauce over cheese
- Using a tablespoon, lightly drizzle pesto on pizza
- Top with Mozzarella cubes and sliced tomatoes, spread evenly
- Place in oven directly on rack or on provided parchment paper for 8-12 minutes, or until bottom is crisp
- Remove from oven and top with fresh basil leaves. Drizzle Balsamic glaze lightly across whole pizza in back and forth motion
- Let stand 1-2 minutes, cut, and enjoy!



BBQ CHICKEN PIZZA

INGREDIENTS

1. One "The Pizza Gourmet" Wood Grilled All Natural White or Wheat Pizza Crust
2. 2 tsp. fresh minced garlic or garlic paste
3. 5 oz. preferred cheese, shredded (we recommend an aged blend, like mozzarella, parmesan and asiago)
4. 4 oz. chopped red onion, roasted
5. 1 cup grilled chicken, shredded
6. 4 oz. preferred BBQ sauce

COOKING INSTRUCTIONS

1. Preheat oven to 425 degrees
2. Lightly rub crust with fresh garlic
3. Spread a light layer of shredded cheese over crust, leaving $\frac{1}{2}$ inch around the perimeter
4. Grill and chop chicken, then spread evenly over cheese
5. Top with roasted red onion
6. Using a squeeze bottle or tablespoon, place strips of BBQ sauce over entire pizza in back and forth motion
7. Place in oven directly on rack or on provided parchment paper for 8-12 minutes, or until bottom is crisp
8. Let stand 1-2 minutes, cut, and enjoy!



MEDITERRANEAN PIZZA

INGREDIENTS

1. 1 The Pizza Gourmet Wood Grilled All Natural White or Wheat Pizza Crust
2. 2 tsp. fresh minced garlic or garlic paste
3. 6 oz. preferred cheese, shredded (we recommend an aged blend, like mozzarella, parmesan and ASIAGO)
4. Baby spinach, about 1 oz.
5. 2 oz. of sliced mushrooms, 2 oz. of sliced artichoke hearts
6. 2 oz. of sliced black olives
7. 1 tomato, sliced into small wedges

COOKING INSTRUCTIONS

1. Preheat oven to 425 degrees
2. Lightly rub crust with fresh garlic
3. Spread a light layer of shredded cheese over crust, leaving $\frac{1}{2}$ inch around the perimeter
4. Place a generous portion of fresh baby spinach on top of the cheese.
5. Top with mushrooms, olives, artichoke hearts, and sliced tomato.
6. Place in oven directly on rack or on provided parchment paper for 8-12 minutes, or until bottom is crisp
7. Once out of the oven, sprinkle crumbled feta cheese. Let stand 1-2 minutes, cut, and enjoy!