

Margherita Pizza on the Big Green Egg

When it comes to pizza, there is something so wonderful about a simple but well executed Margherita Pizza. The sauce, that fresh Mozzarella, the basil and that fresh pizza dough all combine to create one magical experience. True story, pizza is magic. Happy Cooking, Chef J

Chef Jason K. Morse, CEC | Ace Hardware Grilling Expert | Owner, 5280 Culinary

Yield: 1 Pizza

Prep time: 5 Minutes Prep

Total time: 7-9 Minute cook time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
8-10 oz	Pizza Dough	Fresh or defrosted
½ fl oz	Garlic Oil	
½ Cup	Marinara or Pizza Sauce	adjust qty as needed
taste	Fishy Fishy Herb Rub, 5280 Culinary	
2 ea	Cheese, Mozzarella, Fresh made 3 oz balls	Sliced
taste	Cheese, Parmesan	Shaved
5-6 lvs	Basil, Fresh	hand torn medium pieces
as needed	Flour and Polenta (large grind) Mixture	Mixed 80/20 Flour/Polenta

Prep Directions:

- See above for all prep directions – under Prep Notes
- For the pizza peel we use a 80/20 blend of flour and large grind polenta to help keep pizza from sticking and help it slide onto the pizza stone easier. We use about ½ Tbsp per pizza, onto the pizza peel.

Cooking Notes:

- The lid/cover should be closed when the pizza is cooking
 - Only removed to load, unload and rotate the pizza

Cooking Directions:

- Preheat your Big Green Egg temp of 600-700 degrees
 - When Grill reaches 300 degrees, load the convEGGtor (legs down) and pizza stone and allow them to both heat to desired temp of 600-700 degrees
 - Pizza will be cooked at a high heat, indirect method
- When Big Green Egg and stone are preheated, we recommend keeping the temperature at the same setting to help ensure consistent temp and easy recovery during cooking
- Building the pizza – this process should take 1-2 minutes max
 - Fast building will ensure the dough doesn't get wet (from toppings) and stick
- Allow the dough to soften (covered) at room temp for approx. 45-60 minutes from the fridge
- Hand stretch the dough to a very thin dough and place onto the floured pizza peel
- Drizzle the oil onto the dough and spread the edges using a brush, spatula or spoon
- Top as follows:
 - Pizza Sauce or Marinara
 - Fishy Fishy Herb Rub
 - Mozzarella Cheese Slices
 - Shaved Parmesan Cheese
 - GARNISH AFTER COOKING WITH:
 - Basil, Hand Torn
- Open the lid/cover and load the pizza onto the middle of the pizza stone, close lid/cover
- Keep the temperature at the same temperature setting to help ensure consistent temp and easy recovery during cooking
- After 60-90 seconds, open the door and slowly put the pizza peel under the pizza
- Rotate the pizza 180 degrees and cook the other side of the pizza, approx. 2-3 minutes
- Continue to cook the pizza to your desired doneness – Process should take 6-8 Minutes total cooking time. Depending on desired doneness
 - Close lid/cover
- Open the lid/cover and remove from the oven onto the pizza peel
- Slide onto your cutting board and cut into 4-6 slices
- Garnish with the fresh torn basil leaves
- Pizza can be made using par baked pizza dough, or store bought fresh dough
 - For par baked pizza dough, reduce cooking time to 3-5 minutes or until cheese is melted and bubbling

Grills / Grill Gear Used:

- Big Green Egg Available at Ace Hardware Locations
- Big Green Egg, ConvEGGtor Available at Ace Hardware Locations
- Big Green Egg, Pizza Stone Available at Ace Hardware Locations
- Big Green Egg, Pizza Peel Available at Ace Hardware Locations
- Big Green Egg, Lump Charcoal Available at Ace Hardware Locations
- Fishy Fishy Herb Rub, 5280 Culinary Ace SKU - 8561938
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