



## NEOPOLITAN PIZZA WITH FRESH BUFFALO CHEESE

1 lb plain pizza dough  
1 (14oz) can whole peeled Italian tomatoes, preferably San Marzano  
12 oz fresh buffalo or fresh cows mozzarella, cut into 1/4-inch slices  
or torn into small chunks  
Handful basil leaves  
4 tbsp extra-virgin olive oil  
1-2 tbsp semolina flour  
1 tsp oregano flakes

- From a “cold” oven, start the heating process by using the Hearth Burner on “HIGH” and the Log Burner at a “Medium” setting.
- Maintain this level of heat for approximately 10 to 15 minutes with the doors closed to heat up the oven faster.
- After this quick heat stage, turn all controls to “LOW” setting so you do not over heat the Hearth or the Top Radiant Stone.
- Form large balls of the pizza dough and let these sit at room temperature for 30 minutes.
- Make the sauce by pulsing the tomatoes in a food processor until a chunky liquid is formed.
- Onto a well-floured surface, stretch out each ball into a 10-inch pizza. Use a floured rolling pin if you need it.
- Place the pizza onto a lightly Semolina-floured pizza peel, shake gently to ensure that the dough is not sticking.
- Spread about 1/3 cup of sauce over the dough, leaving about a 1/2-inch edge unsauced.
- Top the sauce with a quarter of the mozzarella slices.
- Tear a few basil leaves on top and drizzle with 1 tablespoon of olive oil.
- Transfer pizza from peel to the Alfresco pizza oven and bake about 3 to 5 minutes, until cheese is bubbly, and crust is charred in places.
- Sprinkle oregano flakes over the pizza and serve.