

Pizza with Minted Fava Beans, English Peas and Pecorino Romano

Makes 2 ea. 10–12 in. pizzas

Nothing says springtime like fresh fava beans and peas! We love the flavor combination of the nutty favas and the sweet peas balanced with the salty pecorino and fresh flavor of mint.

Ingredients

2 each 7-oz.	Wood Stone Dough balls (click to view recipe video)
4 oz.	Pizza Sauce
¾ cup	fresh fava beans, shelled, cooked and outer skins removed
¾ cup	fresh English peas, shelled and cooked
1 clove	garlic, minced
2 Tbsp.	olive oil
2 tsp.	sherry vinegar
	Kosher salt and freshly ground pepper
¼ cup	fresh mint leaves, sliced into chiffonade ribbons
2 oz.	pecorino Romano, grated
3 oz.	mozzarella, grated

Method

Oven Temperature: 550-580 degrees

- Pulse the beans, peas, garlic, oil, vinegar, salt and pepper in a blender or food processor until roughly puréed. Stir in half of the mint leaves.
- To assemble pizza, place half of the purée in the center of each pizza and use a circular motion to spread it to about ¾-in. from the edge as you would [pizza](#) sauce.
- Distribute pecorino and then mozzarella evenly over the top.

Flame Height: 3.6

- Transfer the pizza onto the [loading peel](#) and land it just inside the [doorway](#). Once the pizza begins to color nicely on the side closest to the flame (about 2-3 minutes), [rotate](#) the pizza 180-degrees using the [utility peel](#) and move it **closer to the flame**. Once the side closest to the flame begins to brown, and the top and bottom of the pizza are evenly colored (30 seconds to 1 minute), remove the pizza from the oven using the [utility peel](#). Transfer the pizza to a cooling screen for about 1 minute to prevent steaming and then move it to a cutting board to slice. Sprinkle with remaining mint.



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