
KITCHEN CONNAISSEUR

Thin Crust Artichoke and Genoa Salami Pizza



This is a wonderful thin crust pizza. It can be prepared using homemade or store bought fresh pizza dough...just be sure to follow the instructions for handling the dough which are at the bottom of our [Traditional Pizza Dough Recipe](#). Be sure to bake the pizza at 500°F to create a thin crisp crust.

Pizza is a blank canvas and you can top it with anything you like. With a thin crust pizza it is better to arrange smaller amounts of the toppings – it should be almost sparse!

Makes one 14” pizza (4 servings of 2 pieces each), or 10 -12 Tasting Party servings

ingredients

DOUGH

1 recipe Traditional Pizza Dough, prepared "Thin Crust Style" (or purchased fresh dough, but still follow our Thin Crust instructions)

PIZZA

1 Tbsp	Roasted Garlic Olive Oil
1/2 cup	Sun Dried Tomato Sauce
75 grams	Genoa salami - sliced ultra thin
1/2 cup	Artichoke hearts - canned or jarred, sliced in 1/2" pieces
1/2 cup	Green stuffed olives - sliced in 1/8" pieces
1/4 cup	Red pepper - fresh, sliced into 1/4" strips
1/2 cup	Mozzarella cheese - shredded
3 Tbsp	Parmesan cheese - freshly grated, preferably Parmigiano-Reggiano
1 Tbsp	Tuscan Herb Blend
To taste	Roasted Garlic Olive Oil

instructions

1. Prepare the pizza dough according to the “Thin Crust Instructions.”
2. Preheat the oven to 500°F.
3. To prepare the pizza, brush the dough with 1 tablespoon of Roasted Garlic Olive Oil. Spread the Sun Dried Tomato Sauce over the dough. Arrange the salami, artichokes,

olives, and red peppers on top. Evenly spread the mozzarella, parmesan cheese and Tuscan Herb Blend over all the ingredients. Drizzle the Roasted Garlic Olive Oil over the entire pizza.

4. Bake on the lower oven rack for 10-15 minutes or until the dough is crisp and golden. Remove from the oven and let sit for 5 minutes before slicing. Slice, and serve warm.