

HIGH HEAT (Summer) Pizza
with Charred Lobster, Corn and Tomatoes

HIGH HEAT *pizza burgers & tap*
154 Bleecker Street @ Thompson Street
Greenwich Village, New York City (212) 300 4446

Everyone loves lobster and everyone loves pizza, and here they are combined for a dish that could be called HIGH HEAT'S version of a New England lobster roll. It's a fun, summery, easy-to-eat way to dress up pizza and dress down lobster. Everyone will love it.

Makes Four individual Pies

1 recipe Pizza Dough (attached)

Unsalted butter, softened, for brushing

Extra-virgin olive oil, for brushing

Coarse sea salt or kosher salt and freshly ground black pepper

1 cup basic pizza sauce (attached)

1 small red onion, thinly sliced and separated into rings

2 ripe yet firm beefsteak tomatoes, thinly sliced

2 cooked lobsters (about 1 1/2 pounds each), tail and claw meat removed from the shell and cut into 1-inch pieces

1 cup each grated Parmesan and Fresh Mozzarella cheese

Fresh basil leaves, sliced into ribbons

1. Light a covered grill. Get it to medium hot. Push the coals to one side or turn off one side if gas for indirect cooking.

2. Press the risen pizza dough down and turn it onto a flat surface. Lightly knead the dough a few times. Divide the dough into four equal balls. Roll out each round to 1/4-inch thick (they will be about 5 inches in diameter). Slide the rounds, on to the paper, onto cookie sheets or upside down rimmed baking sheets.
3. Brush the pizza dough with softened butter and olive oil and sprinkle with salt and pepper. Spread a thin layer of sauce over each pizza and top it with the onion rings and then the tomato slices. Sprinkle the parmesan and mozzarella on top and arrange the lobster meat on top of the cheese. Chill the pizzas in the refrigerator until they are firm enough to slide from a baking sheet or board onto the grill, about 30 minutes to an hour.
4. Slide the pizzas off the paper onto the cool part of the grill and cook, with the grill covered, until the edges are crisp and the dough is cooked through, about 6 to 8 minutes.
5. Garnish with the basil, slice, and serve.

ENJOY!!