

# **Thin Crusted Pizza with Four Cheeses and Basil**

**HIGH HEAT** *pizza burgers & tap*

**154 Bleecker Street @ Thompson Street**

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This is the Margherita pizza of our repertoire. I combine three cheeses for a flavor that no one cheese can provide. The Parmesan contributes a sharp bite, Asiago has a sweet nuttiness, and the Bel Paese rounds out the cheese flavor with its smooth, full-flavored, creaminess. Together I find they add an interesting flavor to the fresh mozzarella.

Grilling the pizzas gives them a wonderful smokiness. While it may seem intimidating to slide pizzas onto the grill, once you've tried it you'll realize it's not as hard as it seems, especially when the dough is well chilled.

Serves 4 to 6

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 Tomato sauce (attached)

2/3 cup grated Bel Paese cheese

2/3 cup grated Asiago cheese

2/3 cup grated Parmesan cheese

2/3 cup sliced or diced fresh Mozzarella

1 1/2 cups fresh basil leaves, cut into thin strips

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 two equal balls. Roll out each round to 1/4-inch thick (they will be about 10 inches in diameter). Slide the rounds, on to the parchment 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 the crust. Sprinkle the cheeses over the sauce.
4. 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.
5. 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.
6. Scatter the basil over the pizza, slice, and serve.

ENJOY!!