

From Brooke's Kitchen: Garlic Hot Honey Soppresata Pizza



This is one of those pizzas that has a little bit of everything—salty soppressata, creamy mozzarella, fresh basil, garlic and a sweet-and-spicy hot honey drizzle. It's become one of my favorite combinations!

If you don't like spicy food: use the sweet soppressata and skip the red pepper flakes in the honey.

—Brooke

Makes approximately 4 servings

Ingredients:

- 16 oz. Bill's Brick Oven pizza dough
- 3 tablespoons pizza sauce
- ½ log fresh mozzarella
- ½ log Northern Farm sweet or hot soppressata
- 1 tablespoon fresh or dried oregano
- 6 fresh basil leaves
- ¼ white or yellow onion
- 1 clove Northern Farm garlic
- 3 tablespoons local honey
- ½ teaspoon red pepper flakes
- 1 tablespoon olive oil
- All-purpose flour, for rolling

Directions:

1. Take the pizza dough out of the refrigerator and place it in a large bowl. Cover and leave it on the counter for about 2–3 hours, until the dough comes to room temperature.
2. Place a pizza stone or pizza pan on the middle-to-lower rack of your oven and preheat to 450°F.
3. While the oven is heating, thinly slice the soppressata, onion and fresh mozzarella. Mince the garlic, chop the oregano if using fresh, and slice the basil into thin strips.
4. Lightly flour your work surface and rolling pin. Roll the dough into a large circle. I find the thinner you can get it without making it transparent, the better!
5. Carefully remove the hot pizza stone or pan from the oven and place the dough on it.
6. Brush the outer edge of the dough with olive oil.
7. Spread a thin layer of pizza sauce over the dough, then add the mozzarella, oregano, soppressata and sliced onion.
8. Place the pizza in the oven and bake for 20 minutes.
9. While the pizza is baking, make the hot honey. Add the honey, red pepper flakes and minced garlic to a small saucepan. Warm over low to medium-low heat, whisking occasionally. You want it warm and lightly simmering, but be careful not to let the honey burn.
10. When the 20-minute timer goes off, drizzle the garlic hot honey over the pizza. Return it to the oven for another 5 minutes. **If the crust already looks perfectly done, you can skip this last 5 minutes.**
11. Remove the pizza from the oven and top with fresh basil.
12. Slice, serve and enjoy!