

Big Green Egg Cheesey Mushroom Pizza



** Recipe courtesy of Big Green Egg Australia*

Ingredients

1 pizza dough ball (homemade or store-bought)	2 tbsp finely chopped garlic (or more if you like)
2 large spoonfuls pizza sauce	2 tbsp melted butter
8 (1/4 inch) slices fresh mozzarella cheese	1 tbsp flour
1/2 cup shredded mozzarella	1/2 tbsp cornmeal
1 cup mushrooms, sliced	1/4 cup grated parmesan
10 fresh basil leaves	

Directions

Step 1 – Set the Big Green Egg for indirect cooking with the convEGGtor at 218–232°C (425–450°F).

Step 2 – Sprinkle flour on the dough and rolling surface. Roll the dough to your desired thickness.

Step 3 – Place parchment paper onto the pizza peel and sprinkle with flour and cornmeal. Transfer the pizza dough onto the parchment paper. Spoon the pizza sauce onto the dough, stopping about 1 inch from the edges. Sprinkle approx. 1/3 of the finely chopped garlic over the sauce. Add the fresh mozzarella rounds, sliced mushrooms, and basil evenly over the crust. Sprinkle another 1/3 of the finely chopped garlic over the top. Add the shredded mozzarella evenly over the pizza.

Step 4 – Slide the pizza and parchment paper onto the baking stone. After 5–7 minutes, loosen the pizza from the parchment paper and remove the paper, leaving the pizza on the stone. Bake for 15–20 minutes or until golden brown, rotating the pizza 180° once during cooking.

Step 5 – Mix the remaining garlic with the melted butter, then brush the crust with garlic butter and sprinkle with parmesan before serving.

