

The Vesuvius

The Vesuvius pizza is named for that famous volcano that buried Pompeii. It is one of my personal favorites on the menu. Its easy to make your own pesto if you desire. The recipe is on page 110.



Toppings (in order of assembly):

basil pesto - brushed generously atop dough

mozzarella cheese - about 1-1/4 cup

fontina cheese - about 1/2 cup

ricotta cheese - about 1/2 cup dabbed here and there

prosciutto ham - very thinly sliced

roasted red peppers (if you want to roast your own, see procedure page 76)

Frankie's Tip: Unless you have a meat slicer, it is hard to slice Prosciutto as thin as you want it. So I suggest you buy it pre-sliced, or have your butcher slice it.

Chicken Gorgonzola

I love gorgonzola cheese. It is related to bleu cheese but is a little less piquant. It works really well with the chicken on this pizza. I also love to pair it with Italian sausage.

Photo courtesy of Doug Adams Photography

Toppings (in order of assembly):

basil pesto - brushed generously atop dough

mozzarella cheese - about 1-3/4 cup

cooked chicken (light or dark, your preference) - sliced thin

onions - slivered

red bell peppers - sliced thin

gorgonzola cheese - about 1/3 cup

Frankie's Tip: A little gorgonzola goes a long way, so just crumble a moderate amount atop the pizza.

