

# Grilled Pizza with Gremolata Arugula Salad

## Ingredients

4 1/2 cups All Purpose Flour  
2 cups 110 degree spring or filtered water  
1/3 cup Extra Virgin Olive Oil  
1 + 1/2 tablespoon fine sea salt

1 tablespoon raw sugar  
2 1/2 teaspoons active dry yeast  
5 cups baby arugula  
2 tablespoons fresh lemon juice

Pesto  
1/3 cup Gremolata Olive Oil  
Fresh cracked pepper to taste  
1 pound fresh mozzarella, thinly sliced

## Method

Combine sugar, water and yeast in a large bowl or mixer bowl. Allow to sit for five minutes. Add the olive oil and salt. Begin mixing in the flour. It will be fairly wet. Knead for approximately 3 minutes until the dough is relatively smooth and cohesive. Allow to rise for 1 hour covered in a warm place. Divide and shape or roll the dough in to two large thin crust pizzas or three medium thin crust pizzas.

Just before the pizza is ready to be taken off the grill, combine the lemon juice with the sea salt. Whisk in the gremolata olive oil and season with pepper. Adjust seasoning and gently toss the arugula with the vinaigrette.

Add approximately 1/3 cup of pesto to each medium pizza or 1/2 cup to each large pizza. Add a layer of mozzarella, season with a little sea salt and fresh cracked pepper. Grill or bake at a minimum of 500 degrees, preferably on a preheated pizza stone, or on a large, inverted, preheated cast iron skillet. Depending on how hot you can get your oven or grill, the cooking time will be anywhere between 5-10 minutes. You are looking for golden brown crust and bubbling cheese. Remove from the oven and top with the prepared Arugula Salad and serve immediately.

Makes: 6-8

Time: 1.5 hours

