

## Roman Style Pizza with Roasted Cherry Tomatoes

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Yield Makes 4 to 6 servings

### Ingredients

2 teaspoons sugar

1 1/2 teaspoon active dry yeast

7 1/2 tablespoons extra-virgin olive oil, divided

1 teaspoon kosher salt, plus more

2 1/4 cups (or more) all-purpose flour

1½ pound cherry tomatoes

Freshly ground black pepper

Semolina (for dusting)

2/3 cup freshly grated Parmesan, divided

2 cups grated mozzarella (about 8 ounces), or 6 ounces buffalo mozzarella, thinly sliced, divided

Chopped fresh basil

### Preparation

Combine 3/4 cup warm water (105°-115°F), sugar, and yeast in a large bowl; let sit until spongy, 4-5 minutes. Mix in 1 1/2 tablespoons oil and 1 teaspoon salt. Stir in 2 1/4 cups flour. Turn out onto a work surface; knead until smooth and elastic, adding more flour if sticking, about 6 minutes. Grease a large bowl with 1 tablespoon oil. Add dough, cover bowl with plastic; let rise until doubled, about 1 1/2 hours.

Meanwhile, position one rack in top third of oven and another in bottom third; place a pizza stone on top rack and preheat oven to 500°F. Scatter tomatoes on a large rimmed baking sheet. Add 1 tablespoon oil, toss, and season with salt and pepper. Place on lower rack; roast until skins split, 10-12 minutes. Let cool on rack. Continue heating pizza stone for 45 more minutes.

Sprinkle a pizza peel or rimless baking sheet with semolina. Divide dough in half; roll or stretch each into a 13x9" rectangle. Cover with kitchen towels; let stand for 15 minutes. Transfer 1 rectangle to prepared pizza peel. Brush with 2 tablespoons oil, sprinkle with half of the Parmesan, then mozzarella, and top with half of the tomatoes. Season with salt and pepper.

Set front of peel at far edge of stone; gently jiggle peel side to side, sliding pizza onto stone as you remove peel. Bake until crust is browned and crisp, 9-10 minutes. Using peel, transfer pizza to work surface. Garnish with basil. Slice and Serve.

Repeat to make second pizza.