

The Iberian

The Iberian pizza is inspired by flavors from Spain and Portugal. We use a delicious homemade Romesco sauce as the base, which is a roasted red pepper puree that's easy to make. Mild goat cheese tames the spicy dried chorizo. We've also tried this recipe with kalamata olives and sliced fresh garlic. Have fun trying new flavors!

Romesco sauce (roasted red pepper puree – see recipe below)
Mild goat cheese (Chevre), small dollops
Chorizo, sliced into thin discs
Fresh scallion, sliced thin just before using

Prepare your pizza dough for toppings by first spreading a thin layer of olive oil (to the edges), and seasoning with salt and pepper. To maximize your prep time, once rolled, place the dough on a cookie sheet or pizza peel. If using fresh dough, first sprinkle a liberal amount of cornmeal on the peel/sheet to avoid sticking while transferring to the Grilled Pizza Stone. For more tips and tricks on dough preparation, view our dough video at www.grilledpizzastone.com/recipes.

Dress the shell with the Romesco sauce, and dollop with goat cheese. Top with the chorizo and sprinkle fresh scallion on top. Finish with a drizzle of olive oil and a pinch of salt and pepper.

Romesco Sauce

2 Slices, white sandwich bread
3 Tablespoons slivered almonds
1 Whole peeled, seeded fresh tomato (alternatively, San Marzano canned tomato)
12 oz. (1 jar) Roasted red peppers, drained
1 ½ Cloves fresh garlic, minced
2 Tablespoons Olive oil
1 ½ Tablespoons Sherry vinegar
¾ Teaspoon Chipotle chili pepper powder
Salt and pepper to taste

Remove crusts from bread; toast until lightly brown. Cut into cubes and put aside. Using a dry pan lightly toast almonds on medium heat, about 4 minutes. In a food processor, pulse bread and almonds first until the nuts are finely ground. Add tomato, red pepper, garlic, oil, vinegar, chipotle pepper powder and salt and pulse until the sauce thickens, another 30 – 50 seconds. Scrape down the sides as needed. Season with salt and pepper to taste. Cover and refrigerate up to 2 days.

