

The Lobstah Pizzah

Paying homage to our New England roots, we couldn't resist creating a pizza based on a personal favorite. Fresh, simple toppings keep the flavors well balanced. Pair with a sparkling white wine as a treat!

Fresh Roma tomato topping (see recipe below)
Freshly cooked lobster, 1-1 ¼ lbs, par-boiled, meat removed
Mild goat cheese (Chevre), 3 oz.
Fresh scallion, sliced
Drizzle of truffle oil to finish
Freshly squeezed lemon to finish



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 pizza dough with tomato mixture and dollop with goat cheese. Add sliced lobster meat and a sprinkle of sliced scallion. When pizza is hot off the grill, finish with truffle oil (or extra virgin olive oil) and fresh lemon.

Fresh Roma Tomato Topping

1 Fresh Roma tomato, chopped and seeded
1 Tablespoon fresh oregano, chopped fine
1 Tablespoon fresh basil, sliced into thin ribbons (chiffonade)
Extra virgin olive oil
Salt and pepper to taste

Combine first 3 ingredients in bowl. Drizzle olive oil; add salt and pepper and mix. Refrigerate for at least an hour. Taste again and season to your liking.

Lobster Meat Topping

Parboil or steam a 1 ¼ lbs lobster (about 5 minutes) and shock it in salted, cold water to stop the cooking process. Remove the meat from the shell and refrigerate it until pizza preparation time. Thinly slice the meat when ready to dress the pizza. The time on the grill will finish cooking the lobster.