



*Pizza with Campari Tomatoes
and Goat Cheese*

*pizza dough
campari tomatoes sliced thin
fresh basil
goat cheese
olive oil (extra Virgin)
1 clove garlic chopped
pepper to taste
Kosher salt to taste
brick oven pizza stone preheat oven to 350 degrees
pizza paddle
flour*

Flour your counter or the area you will be rolling out your pizza dough and start rolling your dough until it is thin and in a fairly round circle. Take olive oil and flip the dough to coat one side and then the other. This is to ensure the olive oil is on the bottom of the dough so it will not stick to the pizza stone.

Place on your preheated pizza stone until it can be removed easily; start adding chopped garlic, campari tomatoes and extra virgin olive oil. Slice the goat cheese and add it to the top of the pizza then add remaining ingredients. Top the pizza with a swirl of extra virgin olive oil, and fresh basil.

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