

Lemon Pizza
by
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Serves 6 - 8 as a starter course

Ingredients:

- 10 oz Pizza Dough
- 2 tablespoons Olive Oil
- 1 teaspoon Fresh Thyme Leaves
- 3 cloves, Garlic, roasted and peeled
- 2 medium Lemons, sliced as thin as possible, seeds removed
- ¼ cup Red Onion, cut into thin strips
- ¾ cup Parmesan Cheese, shaved into strips with a vegetable peeler

Instructions:

1. Preheat oven to 500 degrees F. If you have a pizza stone, place it on the lower rack while preheating.
2. Pizza dough can either be purchased or make your own. Roll the dough out into a 10" circle. Use flour on the counter in order to keep the dough from sticking. Place the dough on a piece of parchment paper if using a pizza stone or place on a round pizza pan if you don't have a pizza stone.
3. To roast the garlic, place the 3 cloves, still in their skin, in a warm nonstick skillet. Allow to warm for about 5 to 8 minutes until the garlic skin darkens in color. Remove from the skillet, cool and then peel.
4. Drizzle the olive oil over the dough and spread evenly with a pastry brush. Sprinkle the fresh thyme leaves over the oil.
5. Tear pieces of the roasted garlic over the dough. Then place the lemon slices and red onion on the dough. Sprinkle with ½ cup of the parmesan cheese.
6. Bake in the hot oven (on the stone if available) for 4 to 6 minutes until the top is bubbling and the crust is golden brown on the bottom.
7. Remove from the oven and allow to cool for 3 to 4 minutes before cutting into wedges. Sprinkle with the remaining parmesan cheese.

Enjoy with a chilled glass of Prosecco.