

## Vegetarian Thai Pizza

- Basic Pizza Dough
  - Cornmeal, if using a pizza peel
  - ½ cup hot chili oil
  - 1½ cups Fontina cheese
  - 1½ cups shredded mozzarella cheese
  - 4 green onions, thinly sliced including some of the green tops
  - 2 medium carrots, peeled and cut into a fine julienne
  - 2 cups fresh bean sprouts
  - 3 garlic cloves, finely minced
  - 1 tablespoon minced fresh ginger root
  - ½ cup coarsely chopped dry-roasted peanuts
  - ⅓ cup minced cilantro
  - Juice of ½ lime
1. Prepare the dough as per the Basic Dough recipe. Place the pizza stone in the oven and preheat the oven for 1 hour at 500F.
  2. Place a liberal amount of cornmeal on to the pizza peel. Stretch, roll, and pull the pizza dough until it forms a large rectangle.
  3. Brush dough with hot chili oil. Combine minced garlic and ginger root. Distribute evenly over the pizza dough.
  4. Sprinkle both cheeses over the dough leaving a ½-inch border all around.
  5. Top and evenly space the green onions, carrot strips, and bean sprouts.
  6. Sprinkle with peanut pieces, and drizzle with lime juice and hot chili oil.
  7. Transfer the pie to the baking stone and bake for approximately 10 minutes until the crust is golden brown and bubbly. Sprinkle with cilantro and serve immediately.