

# Wood-Fired Pizza Recipes



## **Cremini Mushrooms, Smoked Mozzarella & Truffle Oil**

Pair with our Estate Chardonnay

2 cups sliced cremini mushrooms  
2/3 cup creme fraiche or sour cream  
3 cups shredded smoked mozzarella  
3 tablespoons truffle oil  
1/4 cup minced parsley

Instructions: Spread 2 tablespoons creme fraiche on open pizza dough, then 1/3 cup of sliced mushrooms and 1/2 cup smoked mozzarella. Bake in 500 degree oven for 12 minutes. Drizzle with 1/2 tablespoon truffle oil and sprinkle minced parsley before serving.

## **Summer Squash, Fontina, Caramelized Onion & Thyme**

Pair with our Geyserville

2 cups thinly sliced various summer squash  
3 cups shredded fontina  
1/2 cup caramelized onions  
1/2 cup minced thyme

Instructions: Lay the sliced squash on the open pizza dough, then 1/2 cup fontina, 2 tablespoons caramelized onions and a generous pinch of thyme. Bake in 500 degree oven for 12 minutes.

For dough and sauce recipes visit: [www.ridgewine.com/pizzapairings](http://www.ridgewine.com/pizzapairings)

## **Red Wine Sausage, Tomato Sauce, Mozzarella & Red Onion**

Pair with our Estate Cabernet Sauvignon

2/3 cup tomato sauce (see below for recipe)  
1/2 pound pork sausage  
4 tablespoons Ridge Estate Cabernet Sauvignon  
3 cups shredded mozzarella  
1/2 cup sliced red onion, thinly sliced

Mix the pork sausage with the red wine to fully incorporate. Ladle 2 ounces of tomato sauce onto open pizza dough, then add 1/2 cup shredded mozzarella and 3 ounces of red wine sausage and several strands of red onion. Bake in 500 degree oven for 12 minutes. Slice and serve.

## **Figs, Smoked Bacon & Arugula**

Pair with our Syrah Grenache Mataro

2 cups sliced black mission figs  
2/3 cup creme fraiche or sour cream  
1 cup crisped bacon lardons (we prefer Zoe's meats bacon)  
2 cups fresh wild arugula

Instructions: Spread 2 tablespoons creme fraiche on open pizza dough, followed by 1/3 cup sliced figs and 1/3 cup bacon lardons. Bake in 500 degree oven for 12 minutes. Spread fresh arugula on top of pizza before serving.

Recipes provided by Pizza Politana, [www.pizzapolitana.com](http://www.pizzapolitana.com)