

# Salami, Sausage & Bacon Pizza

Salami makes a delicious change from pepperoni in this meaty masterpiece—a carnivore's dream pizza.

- ⅓ cold fermented pizza dough recipe  
(For recipe, see Page 2.)
- Garlic olive oil
- Kosher salt
- ¼ tsp. crushed red pepper
- 6 oz. fresh grated mozzarella (divided)
- 2 oz. salami
- 2 oz. cooked smoked sausage,  
diced into ¼-in. pieces
- 6 slices cooked smoked bacon, crumbled
- ⅓ cup finely grated Parmigiano-Reggiano  
cheese (divided)



1. At least 2 hours before baking, remove dough from refrigerator and shape into a ball by gathering dough towards bottom and pinching shut, placing the seam side down. Flour well and place ball in a medium-size mixing bowl. Cover tightly with plastic wrap and allow dough to rise at warm room temperature until roughly double in volume.
2. Prepare the grill for direct cooking over medium-high heat (350°F to 450°F) and preheat a pizza stone for at least 15 to 25 minutes.
3. Press out 1 ball of dough into a rough 8-inch circle, leaving outermost edge about 1-inch thicker than the rest. Gently stretch dough by draping over knuckles into a 12- to 14-inch circle about ¼ inch thick. Transfer to a pizza peel covered with parchment paper.
4. Salt pizza dough with kosher salt, brush the dough with garlic olive oil, and then sprinkle ¼ teaspoon crushed red pepper evenly. Next, sprinkle half of the mozzarella in a single layer. Evenly distribute the salami, smoked sausage and bacon on top of the cheese. Then, sprinkle half of the grated Parmigiano-Reggiano cheese on top.
5. Slide the pizza on the preheated pizza stone. Grill with the lid closed, until the crust is golden brown and the cheese is melted, 10 to 12 minutes. Halfway through the cooking time, turn the pizza and add the rest of the mozzarella and Parmigiano-Reggiano cheeses.
6. Using the pizza peel, transfer the pizza from the stone to a wire rack and let the pizza rest for 5 minutes. Before serving, lightly drizzle the pizza with garlic olive oil and sprinkle with black pepper. Cut into wedges and serve warm.

Serves 4

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## Cold Fermented Pizza Dough

*Don't fear the dough-making. It's actually simple and can be made up to 6 days ahead. This dough makes a thin crust that will still hold a lot of ingredients without sagging. Craig uses 00 flour (finely ground Italian flour) in his version, but bread flour will work as well.*

22½ oz. 00 flour or bread flour

1½ Tbsp. sugar

2 tsp. kosher salt

2 tsp. instant yeast

3 Tbsp. extra-virgin olive oil

15 oz. warm water (105°F to 115°F)

1. Add the flour, sugar, salt and instant yeast in a food processor and pulse 3 to 4 times until combined. Add the olive oil and water. Run the food processor until the dough forms a ball that rides around the bowl above the blade, about 15 seconds. Continue processing 15 seconds longer.
2. Transfer the dough ball to a floured surface and knead 2 to 3 times by hand until a smooth ball is formed. Don't overwork the dough. Divide the dough into 3 even parts and place each in a plastic zip-top freezer bag. Place in refrigerator and allow it to rise at least 1 day. The dough will keep for up to 5 days in the refrigerator.

Makes 3 pizza crusts

