Prepare work surface by lining it with parchment paper so that the dough will not stick. Start by pressing the pizza dough into a large round with the palm of your hand starting in the middle and working out to the edges until it is a 6-8 inch round. If the dough shrinks back quickly, let it rest for 15 minutes under a kitchen towel, then press out again. Next, stretch the dough by picking it up with both hands on one edge. Gently rotate around the circle with your hands as the dough continues to stretch until it is 12-18 inches in diameter and ¼ to ½ inch thick and lay back down on the parchment paper.

Brush the top of the dough with olive oil and season with salt and pepper. Using tongs, peel the dough off of the parchment and place oil side down directly on the grates of your grill. Cook for 5-7 minutes, lifting up an edge periodically to make sure it isn’t getting too brown. Just before turning, brush the top with olive oil to prevent sticking. After you turn the dough, arrange bufala slices on the top (cooked side). While the bottom finishes cooking, the cheese will melt. Check the bottom for doneness. When it is nicely browned, turn off the heat and lay tomato slices on top of the cheese. Close the lid of the grill for just a minute to heat the tomatoes through. Transfer the pizza with a couple of large spatulas to a board and allow to rest 5 minutes. While the pizza is resting, season with more salt and pepper to taste (and red pepper flakes if desired). Sprinkle with julienne of basil leaves and finish with a drizzle of extra virgin olive oil. Cut into slices and enjoy!

We love to grill pizzas. Many times I will make a buffet of toppings and let everyone make their own. When fresh tomatoes are in season, my absolute favorite is a simple pizza margherita. Fresh bufala mozzarella, heirloom tomatoes and basil leaves on a grilled pizza crust…pure heaven! You can make your own pizza dough, but it is so much easier to just buy a ball or two of dough from your favorite local pizzeria.

Course sea salt or kosher salt

Coursely ground black pepper

Red pepper flakes (if desired)

½ cup fresh basil leaves, julienne

Drizzle good extra virgin olive oil

for finishing.

1 (or more) ball pizza dough

(from your favorite local pizzeria)

½ cup very good extra virgin olive oil

2 large heirloom tomatoes (or 2 cups halved cherry tomatoes)

1 ball fresh bufala mozzarella cheese

serves 2

GRILLED PIZZA

MARGHERITA