

# Pistachio and Mortadella Pizza

serves 10

## PREPARATION

Purée pistachios, Parmesan, oil, lemon juice, salt, and ¼ cup water in a food processor until smooth. Working in 4 batches, dust 1 ball dough with semolina. Using your fingertips, press dough into a 10" circle about ¼" thick, leaving a 1" crust around the edges.

Hold dough straight up, and with fingertips circling crust, slide fingers around crust in a circular motion as you would turn a steering wheel until dough in the center is stretched to about 1" thick; transfer to a semolina-dusted pizza peel.

Spread ½ cup pistachio purée over dough and distribute a quarter each of the mortadella, cheeses, and basil over the top; drizzle with oil. Slide pizza onto stone; broil until cheese melts and crust is puffed and charred in spots, 3–4 minutes. Serve hot.

## INGREDIENTS

1 1/2 cups shelled pistachios  
3 tbsp. grated Parmesan  
1/2 cup olive oil, plus more to taste  
3 tbsp. fresh lemon juice  
Kosher salt, to taste  
1 recipe Naples-style pizza dough  
Fine semolina, for dusting  
4 oz. thinly sliced mortadella, cut into quarters  
1 lb. fresh mozzarella, thinly sliced  
1 oz. grated pecorino romano  
16 fresh basil leaves