

THE PELLET MAN

# MONSTER-FACE OUTDOOR PIZZA



SUPPORTING RECIPE No. 4

# MONSTER-FACE OUTDOOR PIZZA

A smoky Halloween pizza transformed into a monster using pepperoni eyes, olive pupils, pepper eyebrows and pointed mozzarella teeth.

SERVES  
2-3

PREPARATION  
20 MINUTES

COOKING  
3-7 MINUTES

PELLETS  
OAK

## INGREDIENTS

### FOR THE PIZZA

- 250g pizza dough, brought to room temperature
- Fine semolina or flour, for stretching
- 80g pizza sauce
- 125g mozzarella, well drained and torn
- 6 slices pepperoni
- 1/2 green pepper
- 1/2 red pepper
- 4 black olives
- 2 thin slices red onion
- 1 teaspoon olive oil
- A pinch of dried oregano

### BUILD THE MONSTER

- Eyes: pepperoni slices with olive pupils
- Eyebrows: thin strips of green pepper
- Nose: a small triangle of red pepper
- Mouth: a curved strip of red pepper
- Teeth: pointed pieces of mozzarella
- Scars or hair: thin pieces of red onion

### YOU WILL ALSO NEED

- The Pellet Man Oak Cooking Pellets
- Pizza stone and pizza peel
- Outdoor pizza oven or FlexFlame

## METHOD

- 1 Prepare the toppings**  
Slice the peppers, olives and onion before stretching the dough. Keep the pieces thin so they cook quickly.
- 2 Heat the outdoor oven**  
Place the pizza stone inside and preheat to approximately 300-350C, following the appliance instructions.
- 3 Add the smoke**  
Fill the smoke box with The Pellet Man Oak Cooking Pellets and start the smoking cycle according to the appliance instructions.
- 4 Stretch the dough**  
Dust the work surface and peel with semolina or flour. Stretch the dough into an approximately 12-inch round, leaving a raised crust.
- 5 Add the base toppings**  
Spread over the pizza sauce, leaving the crust uncovered. Add the torn mozzarella, reserving a few pointed pieces for the teeth.
- 6 Create the monster**  
Arrange pepperoni and olives as eyes. Add pepper eyebrows, a red-pepper nose and mouth, mozzarella teeth and red-onion scars or hair.
- 7 Cook and finish**  
Slide onto the hot stone. Cook for 3-7 minutes, turning when required, until risen and browned. Finish with olive oil and oregano.

## PELLET PAIRING

Oak Cooking Pellets add a balanced wood-fired flavour that works with tomato, mozzarella and pepperoni. For a slightly sweeter smoke, try The Pellet Man Cherry Cooking Pellets.

## THE PELLET MAN'S TIP

Drain the mozzarella thoroughly and avoid using too much sauce. A lightly topped pizza moves from the peel more easily and produces a crisper base.