Lemon Pizza



*This fresh and flavorful **lemon pizza** combines creamy mozzarella with garlic, extra virgin olive oil, parsley, nutty parmesan, and bright lemon.*

The recipe yields 2 large portions or 6 slices.

Prep Time	Cook Time	Proofing time	Total Time
15 mins	15 mins	1 hr	1 hr 30 mins

Course: Pizza Cuisine: Italian Keyword: Lemon PIzza Servings: 2 Author: Katia

★★★★★
4.82 from 11 votes

Ingredients

Pizza dough

- 1 ball **Easy pizza dough** *(or store-bough dough)*

Lemon Brine

- 2 tablespoon extra virgin olive oil
- 1 tablespoon water
- 1 tablespoon fresh parsley, *chopped*
- 1 small garlic clove, grated
- 1 teaspoon lemon zest
- 1 teaspoon lemon juice
- ¼ teaspoon fine salt
- ¼ teaspoon black pepper

Mozzarella

- 5 oz *(150 grams)* fresh mozzarella *(or from ½ to ⅓ cup shredded firm mozzarella)*

To finish

- 1 tablespoon lemon juice
- 2 tablespoon grated parmesan cheese
- 1 tablespoon fresh parsley
- Freshly ground black pepper, *to taste*

Instructions

Pizza dough

1. Follow the **easy no-knead pizza recipe** through step 5, including shaping the pizza and preheating the oven.

Lemon pizza

1. **Prepare the cheese:** If using fresh mozzarella cheese in water, cut it into ½ inch thick pieces. If it's very watery, you may want to dab the mozzarella with the paper towel to remove excess moisture.
2. **Shape the dough:** when the dough is ready follow step 5, place the dough on a parchment paper sheet and starting from the center, gently press it out with your fingers until you get approx a 9×13 inch pizza. Then gently place the dough onto a pizza peel or onto the back of a rimmed baking sheet.
3. **Make the brine:** Add the ingredients to a glass jar with a lid. Shake until well emulsified.
4. **Add the topping:** Once the dough is stretched out, make a few dimples with your fingers, scatter the brine evenly over the dough, trying to fill the dimples with it. Add the mozzarella cheese.
5. **Bake the pizza:** use the pizza peel to carefully transfer the pizza onto the preheated pizza stone. Bake the pizza until the cheese and crust are nicely browned. Each oven is different, keep an eye on it (e.g. in a forced fan oven it will take about 8-10 minutes).
6. **Serve:** Top your freshly baked pizza with the fresh lemon juice, then sprinkle the parmesan cheese and the parsley. Finish with more black pepper or a touch of chilli flakes if you like. Slice and serve immediately.

Notes

WHAT TO USE INSTEAD OF A PIZZA STONE? Each oven usually has a rimmed baking sheet that you can invert and place on the lowest shelf of your oven before you preheat it. When the baking sheet is right-side up, taking the pizza in and out of the oven will be easier, and the preheated baking sheet will make a nice and crisp pizza crust. **To bake your pizza,** place pizza and parchment paper on a pizza peel on the back of a baking sheet. When it's time to bake, slide the pizza onto the hot, reverted baking sheet and bake until golden and crispy.

LEMON PIZZA LEFTOVERS: Cover leftover pizza tightly and store in the refrigerator up to 1 day or freeze up to 3 months. Thaw and reheat in the oven the frozen pizza leftovers until nice and crispy.