



RECIPE: The Green Onions Tribute Pizza



Ingredients

360 grams (12.75 oz) **Dough** for a 12-inch round pan pizza (If you don't have one, [try this one.](#))

110 g (4 oz) **Fresh mozzarella**, pinched into 3/4-inch chunks

125 g (4.5 oz) **Aged (low-moisture) mozzarella**, cut into half-inch cubes

90 g (3 oz) **Grape tomatoes**, halved (quartered if very big)

4 strips **Bacon**, cooked almost crisp

2 TBSP **Sage oil** ([simple recipe available here](#))

140g (5 oz) **Whole green onions**, chopped

20g (1oz) **Pecorino Romano**, shredded fine



DIRECTIONS

Press the oiled dough into an oiled pan following your normal procedure [or the one found here with my no-knead recipe](#).

Top the pizza with the shredded Romano cheese.

Next, add the aged mozzarella.

Then add the fresh mozzarella.

Place the grape tomatoes strategically around the pan.

Scatter the green onions all around the top.

Drizzle the herb oil around the pizza, then scatter the bacon on top of it all.

Bake in the bottom third of the oven for 15 minutes, rotating halfway through. Move to top rack and finish under the broiler for 2 to 3 minutes, rotating it 180 degrees after the first minute.

Remove from pan to a cooling rack, allowing the pizza to set. (Be careful. The cheese will be molten and slides easily.) Grind some black pepper all over the top of the pizza for that peppery pop.

Slice, eat and enjoy!