

New Haven-style Fresh Tomato Pizza – Comfort du Jour

My version of the classic, New Haven-style fresh tomato pizza uses farmers' market heirloom tomatoes and some fresh basil I plucked from a plant that was growing on my kitchen counter. This pizza captures all the beautiful freshness of summer.

The base, of course, is what I have long called [My Real N.Y. Pizza Dough](#), but obviously I will have to update that because the dough more closely resembles the crust for what the locals in New Haven call “apizza.”

As always with my thin-crust pizzas, the oven is as hot as it goes—550°F and heated for an hour with a pizza steel for the best, crispy texture. If you don't have a steel, use a pizza stone at the highest temperature recommended for it.

INGREDIENTS

2 heirloom tomatoes, cut in ¼” slices
Kosher salt and freshly ground black pepper
1 ball of pizza dough at close to room temperature
1/3 cup simple tomato sauce or your favorite pizza sauce
2 Tbsp. [parm-romano blend](#) cheese (or any good quality parmesan)
About ¾ cup freshly shredded whole milk mozzarella
A handful of fresh basil leaves
Extra virgin olive oil

INSTRUCTIONS

Spread the tomato slices out onto a large plate and sprinkle kosher salt over them. Be generous with the salt, as it will draw out excess moisture, concentrating the flavor of the tomatoes. Let this rest 20 minutes while you enjoy a cocktail (or whatever you do before dinner). Transfer the tomatoes to layered paper towels and pat dry.

Shape the dough into a 14” round and place it on a flour and cornmeal-dusted peel. Give it a sprinkle of salt and a few twists of fresh black pepper. Swirl on sauce, then sprinkle parm-romano evenly, not minding if some of it lands on the dough edges. Scatter the mozzarella on top, then arrange the drained tomato slices and basil leaves. Lightly drizzle the top of the pizza with olive oil and dash it off into the oven for about six minutes.