



FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## Alex's Favorite

Pork Belly Pizza

SERVINGS: 4

### INGREDIENTS

¼ cup gochujang  
(Korean spicy red pepper paste)  
2 tablespoons rice vinegar  
1 tablespoon sesame oil  
1 clove garlic minced  
1 pound of your favorite pizza  
dough brought to room  
temperature  
½ to ¾ cup chopped kimchi  
cabbage drained  
8 to 12 ounces pork belly thinly  
sliced  
1 to 1 ½ cups shredded  
mozzarella cheese  
2-3 stalks of scallions thinly  
sliced on a diagonal

### DIRECTIONS

1. Put the oven rack in the upper middle position, put a pizza stone on it, and preheat to 500 degrees F.
2. To make the sauce, mix the gochujang, garlic, rice vinegar, and sesame oil. The consistency should not be too thick, but thin enough to spread easily on the crust.
3. On a well-floured surface, roll the dough out until it is less than ¼" thick. Place a large sheet of parchment paper on a pizza peel, lightly flour the sheet, and lay the dough on top. Use a spoon to spread the sauce on the dough. Top with chopped kimchi, sliced pork belly, and mozzarella cheese.
4. Carefully transfer the pizza to the preheated pizza stone and bake until the crust is golden brown, about 12 to 15 minutes.
5. Remove from oven, sprinkle with scallions, and slice. Pair with 2020 Cluster Carbonic and enjoy!

#### PAIR WITH:

Folded Hills 2020 Cluster Carbonic Grenache...a zesty wine with aromatics of strawberries, Christmas spice, raspberry, and nutmeg. Full-bodied but approachable.

