

## Shrimp Pizza with Roasted Red Pepper Sauce

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1/2 pound roasted red peppers, drained  
1/4 pound mascarpone cheese  
1/2 cup cream sherry  
1 teaspoon honey  
1/16 teaspoon ground white pepper  
dash ground red pepper  
1/4 teaspoon Pimenton de la Vera (smoked sweet Paprika)  
1 pound medium shrimp, peeled, deveined, and sliced in half lengthwise  
2 cloves garlic, finely chopped  
2 tablespoons extra virgin olive oil  
1/4 teaspoon dried lemon peel  
1/4 teaspoon Emeril's Original Essence  
12 ounces fresh mozzarella cheese, sliced 1/8 to 1/4 inch thick  
2 Mama Mary's Thin and Crispy Pizza Crusts  
freshly ground black pepper



### **Prepare the Sauce:**

Reduce the cream sherry by 50% over medium high heat. Set aside to cool.

Drain the roasted red peppers and add to the bowl of a food processor. When cool, add the reduced sherry, honey, mascarpone cheese, white pepper, 1/2 of the Pimenton de la Vera, and ground red pepper to the food processor and puree. Transfer to a container and refrigerate until needed.

### **Prepare the Shrimp:**

Peel, devein, and slice each shrimp lengthwise. Spread sliced shrimp on a paper towel and pat dry. Mix olive oil, finely chopped garlic, lemon peel, Emeril's Essence, and 1/2 of the Pimenton de la Vera in a medium bowl. Add the shrimp, season with freshly ground black pepper to taste, mix well, cover and refrigerate for at least one hour.

### **Preheat the oven:**

Place a pizza stone on the center oven rack and preheat the oven to 450 degrees F for 30 minutes.

### **Assemble the pizza:**

Brush the edge of each pizza crust with extra virgin olive oil. Over each crust, spoon 1/2 of the roasted red pepper sauce, 1/2 on the fresh mozzarella evenly over the sauce, and top with 1/2 of the shrimp slices. Top each pizza with freshly ground black pepper to taste.

### **Bake the pizzas:**

Reduce the oven temperature to 425 Degrees F. With a pizza peel, transfer one pizza to the pizza stone. Bake for 10 to 11 minutes or to the desired appearance. Remove from the oven, garnish with a few basil leaves if desired. Repeat for the second pizza.

Allow pizzas to rest for a few minutes and then cut into 6 slices each. Serve and enjoy!

**Serves 6**

### **Nutrition Facts**

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Nutrition (per serving): 354.5 calories; 59% calories from fat; 24.5g total fat; 123.0mg cholesterol; 470.4mg sodium; 189.8mg potassium; 6.3g carbohydrates; 0.5g fiber; 1.6g sugar; 22.0g protein.

### **Cooking Tips**

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If you don't have a pizza pan, use an inverted sheet pan. Mama Mary's Pizza crusts are available at Food Lion and other grocery stores.

### **Recipe Source**

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Author: HGBJr

Source: The Barnes Creek Cookbook

### **Wine Pairing**

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Chardonnay compliments this pizza really well. We find Edna Valley 2006 Paragon Chardonnay to be a great choice.

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