Tomato and Corn Pizza

3 plum tomatoes, sliced

1/4 teaspoon salt

1/8 teaspoon pepper

pizza dough

1/3 cup pesto

1/2 cup fresh corn kernels

1/4 cup parmesan cheese

1 teaspoon sugar

3 Tablespoons fresh basil leaves

Heat Big Green Egg or oven to 450.  Sprinkle tomatoes with salt and pepper and let stand for 20 minutes.  Combine corn, parmesan and sugar.  Roll pizza crust to desired thickness. Spread pesto on dough.  Arrange tomatoes on top.  Sprinkle corn mixture on top.  Top with fresh basil.  Bake until golden brown.