



pizzas



pizzas

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Publishers
Simon St.John Bailey

Digital Content Manager
Christian G Bailey

Senior Editor
Isabel Toyos

Editing Proofing
Sofia Toyos

Lay Out
Luisa Bertuch

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Introduction

Learn to make pizza at home like a professional pizzaiolo, and host amazing pizza nights! With some practice, you can easily make pizza at home that tastes as good as the pizzas from the best Italian pizzerias. Through the following pages you will discover each step of the pizza-making process, from preparing a dough and shaping it, to arranging delicious topping combinations and baking your pie. We've included a wide array of topping ideas and base dough options that will delight any pizza lover.

Before starting, you should gather the essential pizza-making supplies. One of the main keys to baking is measuring quantities accurately. That's why the most important tool for creating consistently perfect pizza doughs at home is a kitchen scale. A bench scraper will come in handy when removing stuck dough and dustings of flour. And to get a crisp and perfectly cooked pizza crust every time, you can always opt to cook your pizzas on a pizza stone. Additionally, using a pizza peel will allow you to easily transfer your pizzas in and out of the oven. When it comes to serving, a pizza wheel is the best tool for portioning pizza without spilling cheese and toppings.

We hope these recipes will inspire you to cook pizzas that you can be proud of and that you can serve confidently to your friends and family - who will undoubtedly be left craving another slice!

The Editors



seafood

pizza with soft crust



Preparation time
20 minutes + stand



Total cooking time
45 minutes



Serves
8

Ingredients

Soft Crust:

- 1 teaspoon sugar
- 0.25 oz/7 g packet dried yeast
- 1 1/3 cups hot water
- 4 cups plain flour
- 1 teaspoon salt
- 2 tablespoons oil

Topping:

- 1 tablespoon oil
- 1 onion, chopped
- 14 oz/400 g can tomatoes
- 2 tablespoons baby spinach
- 2 cups/7 oz/200 g grated mozzarella cheese
- 7 oz/200 g can shrimp, drained
- 10 oz/290 g can clams, drained
- 6 1/2 oz/150 g can salmon, drained
- 3 oz/90 g black olives, drained and chopped
- 2 cups/7 oz/200 g grated mozzarella cheese

Preparation:

- 1. Soft Crust:** Dissolve sugar and yeast in water in bowl, cover, stand in warm place 10 minutes or until mixture is foamy. Sift flour and salt into large bowl, stir in yeast mixture, then oil.
- 2.** Turn dough onto lightly floured surface knead for about 10 minutes or until dough is smooth and elastic.
- 3.** Place dough in lightly oiled bowl, cover, stand in warm place for about 45 minutes or until dough has doubled in bulk. Knead dough until smooth, divide in half, roll out large enough to fit 2 greased 12-inch pizza pans. Spread dough evenly with tomato mixture, then cheese, then top with sauteed seafood mixture. Bake in moderately hot oven for about 25 minutes or until golden brown. Top with baby spinach leaves and a little grated mozzarella cheese. Serve immediately.
- 4. Topping:** Heat oil in pan, add onion, cook, stirring, until onion is soft. Add undrained crushed tomatoes and basil. Bring to a boil. Reduce heat, simmer uncovered 20 minutes or until thick, cool. Combine all seafood; sautee seafood lightly over medium heat for 3 minutes.

Tip from the chef:

If desired, used smoked salmon instead of canned salmon, and add some capers. Grated provolone can be substituted for mozzarella.



tuna pizza

with three cheeses



Preparation time
15 minutes



Total cooking time
25 minutes



Serves
6

Preparation:

1. Thaw pastry to room temperature. Roll out each packet of pastry large enough to fit a 2 12 inch pizza pans. Scatter tuna over both bases. Sprinkle both bases with mozzarella cheese, then crumbled ricotta and gorgonzola.
2. Top with onion rings and olives. Bake Pizzas in hot oven 10 minutes, reduce heat to moderately hot. Bake further 15 minutes or until puffed and golden brown.

Ingredients

- 2 prebaked pizza crusts
- 1 7 oz/200 g can tuna in olive oil, drained
- 2 cups/7 oz/200 g grated mozzarella cheese
- 5½ oz/150 g ricotta cheese
- 5½ oz/150 g gorgonzola cheese
- 2 red onions, finely sliced
- ½ cup chopped black olives

Tip from the chef:

You can use any kind of tuna, either in brine or normal oil, as the liquid will be drained.



spinach and feta cheese pizza



Preparation time
30 minutes



Total cooking time
20 minutes



Serves
8

Ingredients

- 3 bunches spinach
- 1 oz/30 g butter
- 1 onion, chopped
- 1 clove garlic, crushed
- 4½ oz/125 g feta cheese, chopped
- ¼ cup tomato paste
- 3 cups/10½ oz/300 g grated mozzarella cheese
- ½ cup grated parmesan cheese

Wholemeal Crispy Crust:

- 1½ cups wholemeal plain flour
- 1 teaspoon sugar
- 1 teaspoon salt
- 0.25 oz/7 g packet dried yeast
- 2 tablespoons oil
- ½ cup hot water

Preparation:

1. Divide dough in half. Roll out large enough to line 2 greased 12-inch pizza pans. Bring a large pan of water to a boil, add spinach leaves, bring to a boil again, reduce heat, for a few minutes; drain well, chop spinach roughly, press out as much liquid as possible.
2. Heat butter in pan, add onion and garlic. Cook until onion is soft. Combine spinach in bowl with onion mixture and feta cheese. Spread tomato paste over bases, top with half the mozzarella cheese, then the spinach mixture, top with combined parmesan and remaining mozzarella cheese. Bake Pizzas in moderately hot oven for about 20 minutes.
3. **Wholemeal Crispy Crust:** Sift flour, sugar and salt into bowl, add yeast. Make well in center, add combined oil and water, mix to a firm dough, turn onto floured surface, knead for about 10 minutes or until dough is smooth and elastic. Place in lightly oiled bowl, cover, stand in warm place for about 30 minutes or until dough has doubled in bulk. Knead dough until smooth.

Tip from the chef:

Make sure to remove all excess liquid from spinach. Shredded chicken makes a great optional topping for this recipe.



pineapple and ham pizza



Preparation time
20 minutes



Total cooking time
20 minutes



Serves
8

Preparation:

1. Divide dough in half, roll out large enough to fit 2 greased 12-inch pizza pans. Top with cheese, then onions pineapple, peppers and ham. Bake in hot oven for about 20 minutes or until golden brown.
2. **Scone Dough:** Sift flour into bowl, rub in butter, add enough milk to mix to a firm dough. Turn onto lightly floured surface, knead lightly until smooth.

Ingredients

- 3 cups/10½ oz/300 g grated mozzarella cheese
- 2 onions, thinly sliced
- 30 oz/850 g can pineapple pieces, drained
- 2 red peppers, thinly sliced
- 13¼ oz/375 g ham, finely chopped

Scone Dough:

- 2 cups self-rising flour
- 1 oz/30 g butter
- ¾ cup milk

Tip from the chef:

This pizza has a scone base which is easy enough for children to prepare. Wholemeal self-rising flour can be substituted for white flour if preferred.



onion and pepper pizza



Preparation time
20 minutes



Total cooking time
20 minutes



Serves
4

Ingredients

- 1½ oz/45 g butter
- 2 tablespoons oil
- 4 onions, sliced
- 2 red peppers, thinly sliced
- 2 green peppers, thinly sliced
- 1 clove garlic, crushed
- 1 teaspoon dried oregano leaves
- 4 cups/14 oz/400 g grated mozzarella cheese
- 1 cup/3½ oz/100 g grated parmesan cheese

Thick Whole Wheat Crust:

- 1 teaspoon sugar
- 0.25 oz/7 g packet dried yeast
- 1⅓ cups hot water
- 2 cups whole wheat flour
- 2 cups bread flour
- 1 teaspoon salt
- 2 tablespoons oil

Preparation:

1. Divide dough in half, roll out large enough to cover 2 greased 12-inch pizza pans. Heat butter and oil in pan, add onions and peppers, cook, stirring garlic and oregano. Sprinkle half the combined cheeses over the bases; top with onion mixture, then remaining cheeses. Bake in moderately hot oven for 20 minutes or until golden brown.
2. **Thick Wholemeal Crust:** Combine sugar and yeast with water in bowl, cover, stand in warm place for about 10 minutes or until mixture is foamy. Sift flours and salt into large bowl, stir in yeast mixture, then oil. Knead dough on lightly floured surface for about 10 minutes or until dough is smooth and elastic. Place dough in lightly oiled bowl, cover, stand in warm place for about 45 minutes or until dough has doubled in bulk. Knead dough again until smooth.

Tip from the chef:

A healthy and flavorful vegetarian pizza for the whole family to enjoy! This pizza is also great cooked on the grill.





mediterranean pizza



Preparation time
15 minutes



Total cooking time
20 minutes



Serves
4

Preparation:

1. Divide dough in half, roll out large enough to fit 2 greased 12-inch pizza pans. Spread each with combined tomato puree, tomato paste and basil.
2. Top with parmesan cheese, olives and mushrooms. Arrange cherry tomatoes on top, bake in moderately hot oven for 20 minutes or until golden brown.
3. **Pizza Crust:** Combine yeast and sugar, stir in water, add to sifted flour and salt in bowl; mix to a firm dough. Turn onto lightly floured surface, knead for about 10 minutes or until quite smooth and elastic.

Ingredients

- ½ cup canned tomato puree
- ½ cup tomato paste
- 2 teaspoons dried basil leaves
- 3 cups/10½ oz/300 g grated parmesan cheese
- ½ cup black olives
- 7 oz/200 g mushrooms, sliced
- 1 cup cherry tomatoes, halved

Pizza Crust:

- 0.25 oz/7 g packet dried yeast
- 1 teaspoon sugar
- ¾ cup hot water
- 2 cups plain flour
- ½ teaspoon salt

Tip from the chef:

A Mediterranean-style pizza that is easy to make and healthy. Sprinkle with 1 tablespoon of Italian seasoning, if desired.



gourmet

vegetable pizza

**Preparation time**

30 minutes +
30 minutes standing

**Total cooking time**

1 hour and
10 minutes

**Serves**

3

Ingredients**Pizza Dough:**

- 1/3 cup basil leaves
- 2 tablespoons polenta or cornmeal
- 1 teaspoon dried yeast
- 1 teaspoon sugar
- 1½ cups plain flour
- ½ cup warm water
- 1 teaspoon salt
- 1 tablespoon olive oil

Tomato Sauce:

- 1 tablespoon oil
- 1 small red onion, finely chopped
- 1 clove garlic, crushed
- 1 large tomato, finely chopped
- 1 tablespoon tomato paste
- ½ teaspoon dried oregano

Topping:

- 2 oz/60 g button mushroom finely sliced
- 3½ oz/100 g corn kernels
- 1½ cups grated mozzarella cheese
- 1 green bell pepper, cut into thin strips
- 1 tomato, chopped
- 1 red onion, sliced
- ½ cup black olives, chopped

Preparation:

1. Finely chop basil leaves. Brush a 12-inch pizza pan with oil and sprinkle with polenta.
2. To make Pizza Dough: Combine yeast, sugar and 2 tablespoons of the flour in a small mixing bowl. Gradually add water: blend until smooth. Stand, covered with plastic wrap, in a warm place for about 10 minutes or until foamy.
3. Sift remaining flour into a large mixing bowl. Add salt and basil, make a well in the center. Add yeast mixture and oil. Using a knife, mix to a soft dough.
4. Turn dough onto a lightly floured surface, knead for 5 minutes or until smooth. Shape dough into a ball, place in a large, lightly oiled mixing bowl. Leave, covered with plastic wrap, in a warm place for 20 minutes or until well risen. While dough is rising, prepare sauce.
5. To make Tomato Sauce: Heat oil in a small pan, add onion and garlic and cook over medium heat for 3 minutes or until soft. Add tomato, reduce heat and simmer for 10 minutes, stirring occasionally. Stir in tomato paste and oregano, cook for a further 3 minutes. Allow sauce to cool before using.
6. Preheat oven to moderately hot 410°F/210°C. Turn dough out onto a lightly floured surface, knead a further 5 minutes until smooth. Roll out to fit prepared pan. Spread sauce onto pizza base arrange mushrooms and corn evenly on top. Sprinkle over half the cheese, top with bell pepper, tomato, red onion, black olives and remaining cheese. Bake for 40 minutes or until crust is golden. Serve pizza immediately.

**Tip from the chef:**

Tomato Sauce may be made up to four hours in advance. Pizza best prepared and cooked just before serving.





tomato and basil



Preparation time
30 minutes



Total cooking time
20 minutes



Serves
8

1. Combine the yeast with sugar and milk. Place flours, yeast, salt and softened butter. Process until a soft dough is obtained. Let rise in a warm environment.
2. Roll out the dough, place it on a 2 12 inch pizza pans greased with cooking spray and let it rise. Cook dough in preheated oven for 7 minutes. Remove from oven.
3. For the topping, boil the tomatoes for a few minutes and peel them. Blend the tomatoes and onion and cook in a saucepan over medium heat for 5 minutes. Add parsley, oregano and salt and pepper to taste. Spread the precooked dough with the sauce. Arrange cherry tomatoes and mozzarella on top. Return to the oven until the cheese is melted. Serve immediately, garnished with basil leaves.

Ingredients

- 1¾ oz/50 g fresh yeast
- 1 teaspoon sugar
- 10 fl oz/300 ml milk
- 4½ oz/130 g of rice flour
- 5¾ oz/165 g cassava flour
- 8¾ oz/250 g corn starch
- 1 teaspoon salt
- 3½ oz/100 g butter
- cooking spray, as needed

Topping:

- 3 tomatoes
- ½ chopped onion
- 1 teaspoon parsley
- 1 teaspoon oregano
- salt and pepper to taste
- 7 oz/200 g cherry tomatoes
- 7 oz/200 g grated mozzarella cheese
- 12 basil leaves

Tip from the chef:

To avoid overworking your dough, it is best to knead dough by hand than to use a stand mixer with a dough hook. If the dough sticks to your hands, add a little bit of flour. The perfect dough should be a slightly tacky, not sticky.



easy onion pizza



Preparation time
25 minutes



Total cooking time
15 minutes



Serves
8

Ingredients

- 10½ oz/300 g pizza dough
- cooking spray, as needed
- 3 onions
- 2 tablespoons oil
- 1 tablespoon of oregano
- salt and pepper, to taste
- 5¼ oz/150 g grated mozzarella cheese

1. Roll out pizza dough, place it on a greased 12 inch pizza pan and let stand in warm place for about 30 minutes. Cook in moderately hot oven for 7 minutes. Set aside.
2. Cut onions into rings, place them in boiling water for a few moments and drain well. Mix in oil, oregano, salt and pepper.
3. Arrange mozzarella over pizza base, then top with onion mixture. Return to the oven until the cheese is melted. Remove, cut into portions and serve hot.



Tip from the chef:

If desired, serve with a glass of Pinot Noir wine. The spiciness of Pinot Noir enhances the flavor of oregano, and pairs wonderfully with onions.





ham and peppers



Preparation time
30 minutes



Total cooking time
15 minutes



Serves
4

1. Preheat oven to 450°F/230°C. Turn dough out onto a lightly floured surface and roll into individual rounds. Transfer rounds to a greased baking sheet. Drizzle with olive oil. Bake for 7 minutes. Set aside.
2. Heat a char-grill pan on high. Add red bell peppers, and cook for 1 minute on each side or until charred. Season with salt and pepper, to taste.
3. Spread tomato sauce over each base. Arrange bell peppers, and cheese over each pizza. Top with sliced ham and sprinkle with parsley. Bake in preheated oven for 5 minutes or until cheese is melted. Remove from oven. Serve immediately.

Ingredients

- 10½ oz/300 g pizza dough
- 1 tablespoon olive oil
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 green bell pepper, sliced
- 3 tablespoons tomato sauce
- 3½ oz/100 g ham, thinly sliced
- 5¼ oz/150 g mozzarella cheese, shredded
- salt and pepper, to taste
- 1 tablespoon oregano, chopped parsley

Tip from the chef:

A hot oven is key to delicious pizza. Preheat the oven for long enough so that your pizza stone or steel gets to the top temperatures. Preheat the oven around 30 minutes minimum.



hearts of palm and ham



Preparation time
30 minutes



Total cooking time
15 minutes



Serves
4

Ingredients

- 10½ oz/300 g pizza dough
- cooking spray, as needed
- 3 tablespoons tomato sauce
- 1 14 oz/400 g hearts of palm, drained
- 3½ oz/100 g of ham
- 2 hard-boiled eggs
- 5½ oz/150 g mozzarella
- 1 teaspoon dried oregano
- chopped fresh parsley, for garnish
- thousand island dressing, to taste

1. Roll out the pizza dough into a greased pizza pan and let stand in warm place for about 30 minutes. Cook in a preheated oven for 7 minutes. Set aside.
2. Cut hearts of palm into slices and the ham into thin strips. Chop the eggs and grate the mozzarella. Spread tomato sauce over pizza base and top with hearts of palm, hard-boiled eggs, ham and mozzarella.
3. Return to the oven until the cheese is melted. Sprinkle with oregano and chopped parsley, and garnish with thousand island dressing.

Tip from the chef:

Hearts of palm are harvested from the center of the cabbage palm tree. Their flavor is very delicate, making them extremely versatile, perfect for salads and appetizers.



broccoli and corn pizza



Preparation time
30 minutes



Total cooking time
20 minutes



Serves
4

1. Roll out pizza dough, and place on a greased 12 inch pizza pan and let stand in warm place for about 30 minutes. Cook in a preheated oven for 7 minutes. Set aside.
2. Steam onions, broccoli, cauliflower, mushrooms, green beans, green peas, and bell pepper until tender. Season with salt and pepper, to taste. Spread tomato puree over pizza crust. Top pizza base with mozzarella, vegetables, feta cheese, olives and sesame seeds.
3. In a bowl, combine milk and corn starch. Cook in a saucepan over low heat, stirring constantly, until thickened. Season with salt, pepper and nutmeg. Pour over pizza. Bake pizza for a few minutes or until cheese has melted. Top with arugula and black olives before serving.

Ingredients

- 10½ oz/300 g pizza dough
- cooking spray, as needed
- 1 onion, sliced
- 2 oz/60 g broccoli florets
- 2 oz/60 g cauliflower florets
- ½ cup white mushrooms, sliced
- ⅓ cup green peas
- ⅓ cup green beans
- ⅓ cup yellow bell pepper, cubed
- 7 oz/200 g corn kernels
- salt and pepper to taste
- 3 tablespoons tomato puree
- 3 tablespoons mozzarella cheese, grated
- 3 tablespoons feta cheese, cubed
- 1 tablespoon corn starch
- 1 cup milk
- 1 pinch nutmeg
- ½ cup black olives, for garnish

Tip from the chef:

A nutritious pizza perfect for vegetarians. Brie cheese and queso fresco can be used instead of feta.



squid and shrimp pizza



Preparation time
30 minutes



Total cooking time
15 minutes



Serves
4

Ingredients

- 10½ oz/300 g pizza dough
- cooking spray, as needed
- 3 tablespoons tomato sauce
- 1 green onion, chopped
- 2 oz/60 g shrimp, peeled and deveined
- 2 oz/60 g unshelled mussels
- 2 oz/60 g canned salmon
- 2 oz/60 g imitation crab, sliced
- 2 oz/60 g squid tentacles
- salt and pepper, to taste
- 4 tablespoons grated mozzarella cheese
- 1 tablespoon chopped parsley

1. Roll out pizza dough, place it on a 12 inch greased pizza pan and let stand in warm place for about 30 minutes. Cook in a preheated oven for 7 minutes. Spread tomato sauce over pizza base and set aside.
2. Saute green onion and seafood for a few minutes over low heat. Season with salt and pepper, to taste.
3. Sprinkle pizza base with cheese, top with green onion and seafood. Bake pizza in hot oven for 5 minutes or until cheese is melted. Serve immediately.

Tip from the chef:

An amazing pizza for seafood lovers! Pair it with a light white wine with crisp flavor, such as Pinot Grigio.



entertaining
book

arugula, mushrooms and ham



Preparation time
10 minutes



Total cooking time
15 minutes



Serves
4

1. Preheat oven to 430°F/220°C. Roll out pizza dough into a rough rectangle and let stand in warm place for about 30 minutes. Spread tomato sauce over pizza base. Arrange burrata and mushrooms over tomato sauce.
2. Top pizza with ham slices. Sprinkle oregano and drizzle olive oil, to taste. Bake for 15 minutes or until crust is golden and cheese is melted.
3. Remove pizza from oven. Garnish with arugula. Serve immediately.

Ingredients

- 10½ oz/300 g pizza dough
- 2 tablespoons tomato sauce
- 4 oz/110 g burrata cheese, chopped
- 5 oz/140 g sliced ham
- 4 white mushrooms, sliced
- 1 teaspoon dried oregano
- olive oil, to taste
- 1/3 cup arugula

Tip from the chef:

If desired, use prosciutto or bacon instead of ham. For a gourmet touch, drizzle pizza with balsamic vinegar before serving.



individual vegetarian pizza



Preparation time
35 minutes



Total cooking time
20 minutes



Serves
2

Ingredients

- 4 oz/115 g whole wheat flour
- ½ oz/15 g packet dried yeast
- ½ tablespoon olive oil
- water, as needed
- 1 pinch salt
- 1 teaspoon sugar
- cooking spray, as needed

Topping:

- 1 eggplant
- 1 zucchini
- 1 carrot
- 3 tablespoons tomato puree
- 2 oz/60 g of black olives
- 4 tablespoons mozzarella cheese, grated
- 1/3 cup chopped red bell pepper
- 1 teaspoon dried oregano
- 1 teaspoon chopped basil
- salt and pepper to taste



Tip from the chef:

A healthy pizza featuring a whole wheat crust. Any grilled vegetable may be used, such as mushrooms, onions, artichokes, or cabbage.

1. Preheat oven to 450°F/230°C. In a medium bowl, dissolve yeast and sugar in warm water. Let stand until creamy. Stir in flour, salt and oil. Beat until smooth. Let stand in warm place for about 30 minutes or until dough has doubled in size. Turn dough out onto a lightly floured surface and roll into individual rounds. Transfer rounds to a greased baking sheet. Bake for 7 minutes. Set aside.
2. Cut eggplant, zucchini and carrot into thin slices. Heat a char-grill pan on high. Add zucchini, eggplant and carrot slices and cook for 1 minute on each side or until charred. Season with salt and pepper, to taste.
3. Spread tomato sauce over each base. Arrange zucchini, carrot, eggplant, olives, and cheese over each pizza. Sprinkle with bell pepper, basil and oregano. Bake in preheated oven for 5 minutes or until cheese is melted. Remove from oven. Serve immediately.



mexican beef pizza



Preparation time
20 minutes



Total cooking time
15 minutes



Serves
8

1. In a large bowl, combine Pizza Crust ingredients. Knead for a few minutes in the bowl until you have a rough ball of dough. Transfer to a lightly oiled worktop and continue to knead until the dough is smooth and stretchy. Coat with a little oil, transfer back to the bowl and cover with a clean towel. Leave to rise in a warm place for 1 hour.
2. Transfer dough to a floured worktop. Push all the air out of the dough. Shape into 2 pizzas. Place each onto a pizza pan.
3. Brown ground beef in a skillet over medium heat. Add chili, barbecue sauce and soy sauce and mix to combine.
4. Spread passata and garlic over each Pizza Crust. Top with onion, cheese, ground beef and jalapeño, to taste.
5. Bake in moderately hot oven (400°F/200°C) for around 12 minutes, or until golden.

Ingredients

Pizza Crust:

- 17½ oz/500 g white bread flour
- 0.25 oz/7 g dried yeast
- 1 teaspoon sea salt
- 13½ fl oz/400 ml warm water
- 3 tablespoon olive oil

Topping:

- 7 oz/200 g ground beef
- 1½ teaspoon chili powder
- 3 tablespoons barbecue sauce
- 1 tablespoon soy sauce
- 14 oz/400 g mozzarella cheese, grated
- 7 oz/200 g passata
- 2 cloves garlic, crushed
- 1 onion, chopped
- sliced jalapeños, to taste

Tip from the chef:

Allow the pizzas to stand for a few minutes before slicing and serving.



anchovies

pizza



Preparation time
20 minutes



Total cooking time
15 minutes



Serves
6

Ingredients

- 10½ oz/300 g bread flour
- 1¾ oz/50 g semolina flour
- 0.25 oz/7g packet dried yeast
- 0.3 oz/10 g sugar
- ½ teaspoon salt
- 1 fl oz/30 ml extra virgin olive oil
- 6 fl oz/175 ml warm water
- 6 oz/90 g anchovie fillets in olive oil
- 1 red onion, thinly sliced
- 3 tablespoons tomato sauce
- 1 cup mozzarella cheese, cubed
- chopped basil, for garnish
- chopped pitted black olives, for garnish

1. Preheat oven to 450°F/230°C. In a medium bowl, dissolve yeast and sugar in warm water. Let stand until creamy. Stir in flours, salt and oil. Beat until smooth. Turn dough out onto a lightly floured surface and roll into a round. Transfer round to a greased pizza pan. Let stand in warm place for about 30 minutes or until dough has doubled in size. Bake for 7 minutes. Set aside.

2. Spread tomato sauce over pizza base. Arrange cheese, onion, anchovies and olives over tomato sauce. Bake in preheated hot oven for 5 minutes or until cheese is melted. Sprinkle with parsley. Remove from oven. Serve immediately.

Tip from the chef:

A delicious Italian classic. For an extra cheesy version, sprinkle pizza with 2 tablespoons cheddar cheese before baking.





salmon and arugula pizza



Preparation time
30 minutes



Total cooking time
15 minutes



Serves
4

1. To make Pizza Crust, combine flour, sugar, salt and yeast in a large bowl. In another bowl, combine yogurt, 1 tablespoon olive oil and warm water, then mix into the flour to form a soft dough. Tip out onto a lightly floured counter and knead for 8 minutes. Put dough into a bowl. Cover and leave to rise for 1 hour or until dough has doubled in size.
2. Preheat oven to 430°F/220°C. Tip dough out onto a counter, then roll into a rectangle. Put on a greased baking sheet. Brush with olive oil, sprinkle with mozzarella and bake for 15 minutes or until crust is golden and cheese is melted.
3. Drizzle pizza with lemon juice. Season with salt and pepper, to taste. Drape salmon on top and scatter with arugula. Serve immediately.

Ingredients

- 7 oz/200g mozzarella cheese, grated
- 2 tablespoons lemon juice
- 7 oz/200 g smoked salmon
- ¾ cup arugula leaves

Pizza Crust:

- 10½ oz/300 g bread flour
- 1 teaspoon sugar
- 1 teaspoon salt
- 0.25 oz/7g packet dried yeast
- 1 tablespoon natural yogurt
- olive oil, to taste
- 6 fl oz/175 ml warm water

Tip from the chef:

If you don't have much time to cook, use shop-bought focaccia or any other flat, puffy bread instead of making the crust from scratch.



pesto, fig and prosciutto



Preparation time
30 minutes



Total cooking time
10 minutes



Serves
6

1. To prepare Arugula Pesto, combine garlic, arugula leaves, walnuts, and olive oil in a food processor and process until smooth. Season with salt and pepper, to taste. Roll out pizza dough into a round. Place on a baking sheet lined with parchment paper and let stand in warm place for about 30 minutes or until dough has doubled in size. Brush with olive oil and bake in hot oven for 7 minutes.

2. Cut figs into quarters. Brush with olive oil and grill over medium high heat 3 minutes. Spread crust with Arugula Pesto. Layer with prosciutto and top with grilled figs. Sprinkle gorgonzola over the top. Bake pizza for 5 more minutes or until cheese is melted. Garnish with fresh arugula, if desired. Serve immediately.

Ingredients

- 1 lb pizza dough
- 6 fresh figs
- 4 oz/120 g gorgonzola cheese, crumbled
- 4 oz/120 g prosciutto, thinly sliced
- fresh arugula, for garnish

Arugula Pesto:

- 1 clove garlic, finely chopped
- 1 cup arugula leaves
- 1/3 cup extra virgin olive oil
- 1/4 cup toasted walnuts
- salt and pepper, to taste

Tip from the chef:

An impressive pizza perfect for elegant dinner parties. Sprinkle with pine nuts, if desired.



pear, ham and gorgonzola pizza



Preparation time
10 minutes



Total cooking time
15 minutes



Serves
3

Ingredients

Pizza Dough:

- 7 oz/200 g bread flour
- 0.25 oz/7g packet dried yeast
- ½ teaspoon salt
- ¾ fl oz/20 ml extra virgin olive oil
- 4¼ fl oz/125 ml warm water

Topping:

- 3½ oz/100 g mozzarella cheese, grated
- 1 pear, sliced
- 6 slices prosciutto
- 2½ oz/75 g gorgonzola cheese, crumbled
- honey, to taste

1. Roll out pizza dough into a round. Place on a greased baking sheet and let stand in warm place for about 30 minutes.
2. Preheat oven to 430°F/220°C. Sprinkle pizza crust with mozzarella. Arrange pear slices on top. Top with gorgonzola, and prosciutto.
3. Bake pizza in oven 8 minutes. If desired, drizzle with some honey. Continue to bake for 5 minutes or until cheese is melted and crust is golden.

Tip from the chef:

Sweet and salty flavors make this pizza uniquely delicious. If desired, top with chopped toasted pecans.





pumpkin pizza

with blue cheese



Preparation time
15 minutes



Total cooking time
1 hour



Serves
4

1. Preheat oven to 350°F/180°C. Brush pumpkin cubes with oil, season it with salt, and roast pumpkin for 40 minutes.
2. Roll out pizza dough into a round. Place on a greased baking sheet and let stand in warm place for about 30 minutes. Sprinkle pizza crust with mozzarella. Arrange blue cheese on top. Top with roasted pumpkin, and sprinkle with thyme, pepper and oregano, to taste. Drizzle with a little olive oil.
3. Bake pizza in oven 15 minutes or until cheese is melted and crust is golden. Garnish with arugula and ricotta. Serve immediately.

Ingredients

- 10½ oz/300 g pizza dough
- ½ small pumpkin, peeled, deseeded and cut into 1 inch cubes
- salt, to taste
- 2 oz/60 g blue cheese, crumbled
- 5 oz/140 g ricotta cheese, crumbled
- olive oil, to taste
- ½ tablespoon dried thyme
- black pepper, to taste
- dried oregano, to taste
- arugula leaves, for garnish
- ricotta cheese, for garnish

Tip from the chef:

A great option to pair with a stout beer. Add toasted chopped walnuts, if desired.



asparagus and ham pizza



Preparation time
30 minutes



Total cooking time
20 minutes



Serves
6

Ingredients

- 2 tablespoons extra virgin olive oil
- 1 lb/450 g pizza dough
- 2 tablespoons tomato sauce
- 1¼ cups ricotta cheese
- ½ cup grated parmesan cheese
- salt and pepper, to taste
- 10½ oz/300 g thin asparagus, trimmed and halved
- 6 oz/170 g gruyere cheese, grated
- 3 oz/90 g sliced ham

1. Preheat oven to 430°F/220°C. Brush a rimmed baking sheet with the olive oil. Place the pizza dough on the baking sheet and stretch to fit. Cover and leave to rise for 30 minutes. Spread tomato sauce and ricotta on the dough. Sprinkle parmesan on top and season with salt and pepper, to taste. Arrange asparagus over cheese and top with gruyere and ham slices.
2. Bake pizza for 20 minutes or until crust is brown and the cheese is melted.

Tip from the chef:

Prosciutto, capicola, york ham and canadian bacon may be used instead of ham.





rustic pizza



Preparation time
30 minutes



Total cooking time
20 minutes



Serves
3

1. Preheat oven to 450°F/230°C. Let dough stand in warm place for about 30 minutes. Turn dough out onto a lightly floured surface and roll into individual rounds. Transfer rounds to a greased baking sheet. Drizzle with olive oil. Bake for 10 minutes or until golden. Set aside.
2. Spread pizza crusts with hummus. Arrange sun dried tomatoes on top. Top with bell peppers, and arugula. Sprinkle with thyme, oregano and peppercorns. Serve immediately.

Ingredients

- 5¼ oz/150 g sun dried tomatoes, drained
- 3½ fl oz/100 ml olive oil
- 1 tablespoon oregano
- 1 tablespoon thyme
- 7 oz/200 g whole wheat pizza dough
- sunflower oil, as needed
- ½ cup roasted bell peppers, drained
- 7 oz/200 g hummus
- 1 bunch fresh arugula
- sea salt, to taste
- black peppercorns, to taste

Tip from the chef:

An extremely healthy, protein-rich vegan pizza featuring a crispy crust, creamy hummus and salty sun dried tomatoes.



crumbled

tofu and olives



Preparation time
30 minutes



Total cooking time
10 minutes



Serves
3

Ingredients

- 9 oz/260 g tofu
- 2 tablespoons soy sauce
- 7 oz/200 g whole wheat pizza dough
- 7 oz/200 g cherry tomatoes
- 3½ oz/100 g black olives, pitted and finely chopped
- 1 tablespoon paprika
- 2 tablespoons fresh thyme, chopped
- pink peppercorns, for garnish
- 1¾ fl oz/50 ml olive oil

1. Drain water out of tofu. Wrap in paper towel and microwave for 1 minute. Crumble tofu in bowl and mix with soy sauce, olives, paprika and thyme. Refrigerate for 30 minutes.
2. Roll dough into a rectangle. Place on a greased baking sheet and let stand in warm place for about 30 minutes.
3. Preheat oven to 450°F/230°C. Bake pizza crust for 10 minutes or until golden. Set aside. Arrange tofu mixture over pizza crust. Top with cherry tomatoes. Drizzle with olive oil and sprinkle with peppercorns. Serve immediately.

Tip from the chef:

An original vegetarian option that works perfectly as an entree. Serve with tzatziki sauce, if desired.



pepperoni

and mushroom pizza



Preparation time
40 minutes



Total cooking time
15 minutes



Serves
8

1. Preheat oven to 450°F/230°C. In a medium bowl, dissolve yeast in warm water. Let stand until creamy. Stir in flour, salt and oil. Knead until smooth. Turn dough out onto a lightly floured surface and roll into a round. Transfer round to a greased pizza pan. Let stand in warm place for about 30 minutes. Bake for 7 minutes. Set aside.
2. Spread prebaked pizza crust with tomato sauce, and sprinkle with mozzarella. Arrange pepperoni and mushrooms over mozzarella.
3. Drizzle pizza with olive oil and sprinkle with a little oregano. Bake for 5 minutes or until cheese is melted.

Ingredients

Pizza Crust:

- 7 oz/200 g bread flour
- 0.25 oz/7g packet dried yeast
- ½ teaspoon salt
- ¾ fl oz/20 ml extra virgin olive oil
- 4¼ fl oz/125 ml water

Topping:

- 7 oz/200 g mozzarella cheese, grated
- 3 tablespoons tomato sauce
- 12 slices pepperoni
- 6 white mushrooms, sliced
- extra virgin olive oil, to taste
- dried oregano, to taste

Tip from the chef:

If you like the spicy flavor of pepperoni, an Italian sausage similar to chorizo but more tender, you are going to love this recipe for pepperoni and mushroom pizza.



chicken pizza

with barbecue sauce



Preparation time
20 minutes



Total cooking time
10 minutes



Serves
Serves 4

Ingredients

- 10½ oz/300 g pizza dough
- 1 tablespoon olive oil
- 5 tablespoons tomato sauce
- 1 cup/8 oz/230 g chopped or shredded chicken, cooked
- ½ cup thick and sweet barbecue sauce
- salt and pepper, to taste
- 1 red onion, sliced
- ¾ cup/3 oz/90 g shredded smoked gouda cheese
- ¾ cup/3 oz/90 g shredded mozzarella cheese
- chopped fresh cilantro, for garnish
- 5 white mushrooms, sliced

1. Roll dough into a round. Place on a 12 inch greased a greased pizza pan and let stand in warm place for about 30 minutes.
2. Preheat oven to 450°F/230°C. Brush pizza crust with olive oil. In a bowl, toss chicken with 2 tablespoons of the barbecue sauce and salt and pepper, to taste. Set aside.
3. Spread remaining barbecue sauce over pizza crust. Top crust with half of the gouda and mozzarella cheese, chicken, and red onion. Sprinkle remaining gouda and mozzarella over top. Bake pizza for 15 minutes or until cheese is melted and crust is golden. Sprinkle with chopped cilantro, and serve immediately.



Tip from the chef:

A pizza recipe featuring shredded chicken tossed with sweet and smoky BBQ sauce! Serve this delicious pizza with ranch, if desired.





beet hummus and goat cheese pizza



Preparation time
15 minutes



Total cooking time
15 minutes



Serves
4

1. Preheat the oven to 390°F/200°C. To make Beet Hummus: place all the ingredients in a food processor. Process until a smooth, creamy consistency is achieved.
2. Spread Beet Hummus evenly over pizza base. Scatter over spinach leaves and top with goats cheese. Season with salt and pepper, if desired.
3. Bake for 10 minutes or until cheese is melted and crust is golden. Slice and enjoy immediately.

Ingredients

- 1 whole wheat pizza crust
- 1 handful chopped baby spinach leaves
- 3 oz/90 g goat cheese, crumbled

Beet Hummus:

- 1 small beetroot, peeled and diced
- 2¾ oz/75 g canned chickpeas, drained and rinsed
- ½ garlic clove, crushed
- ¼ teaspoon ground cumin
- 2 teaspoons olive oil
- 1 tablespoon tahini
- lemon juice, to taste
- salt and pepper, to taste

Tip from the chef:

Hummus may thicken up in the fridge, stir in 1 tablespoon of cold water at a time until you get your desired consistency.



