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Barbecued Chicken Pizza.

Main ingredients: Chicken, Mozzarella, Zucchini, Poultry.

Cuisine: American.

This terrific dish also works well as an appetizer if it's cut into bite-size pieces.

Ingredients:

- ✓ 3 tablespoons olive oil
- ✓ 2 small skinless boneless chicken breast halves
- ✓ 1 cup diced onion
- ✓ 1 large zucchini, halved lengthwise, seeded, cut into 1/2-inch cubes
- ✓ 1/2 large yellow crookneck squash, halved lengthwise, seeded, cut into 1/2-inch cubes
- ✓ 2 cups (packed) shredded mozzarella cheese (about 8 ounces)
- ✓ 1/3 cup plus 3 tablespoons chopped fresh cilantro
- ✓ 1 10-ounce purchased fully baked thin pizza crust (such as Boboli)
- ✓ 6 tablespoons purchased barbecue sauce

Preparation:

Preheat oven to 450°F. Heat 2 tablespoons oil in heavy medium skillet over medium-high heat. Season chicken with salt and pepper. Sauté chicken until cooked through, about 5 minutes per side. Transfer chicken to cutting board. Cut chicken into 1/2-inch dice; place chicken in large bowl.

Add remaining 1 tablespoon oil and onion to same skillet; sauté over medium-high heat 2 minutes. Add zucchini and yellow squash; sauté until crisp-tender, about 4 minutes. Transfer vegetable mixture to bowl with chicken and cool. Mix in cheese and 1/3 cup cilantro. Season topping to taste with salt and pepper.

Place pizza crust on large baking sheet. Spread 4 tablespoons barbecue sauce over crust. Top with chicken mixture. Drizzle with remaining 2 tablespoons sauce. Bake pizza until heated through and cheese melts, about 15 minutes. Sprinkle with remaining 3 tablespoons cilantro and serve.

Gluten-Free Pizza.

Main ingredients: Mozzarella, Parmesan, Tomato.

Dietary considerations: Wheat/Gluten-Free.

Makes two (10-inch pizzas); 2 to 4 servings.

pepperoni and even some brands of pre-grated cheese may contain gluten, so read ingredients carefully.

Making a serving of two 10-inch pies.

Ingredients:

For tomato sauce

- ✓ 1 (15-ounce) can crushed tomatoes with added purée
- ✓ 4 1/2 teaspoons extra-virgin olive oil
- ✓ 1/2 teaspoon sugar
- ✓ 1/2 teaspoon fine sea salt
- ✓ 1/4 teaspoon dried oregano

For pizza crust

- ✓ 3/4 cup tapioca flour
- ✓ 1/2 cup white rice flour*
- ✓ 1/3 cup chickpea flour

- ✓ 1/3 cup sorghum flour
- ✓ 1 teaspoon xanthium gum
- ✓ 1 teaspoon fine sea salt
- ✓ 1/2 cup whole milk
- ✓ 2 1/4 teaspoons active dry yeast, from 1 (1/4-ounce) package
- ✓ 2 teaspoons sugar
- ✓ 2 large egg whites, lightly beaten
- ✓ 3 tablespoons plus 1 teaspoon extra-virgin olive oil

For topping

- ✓ 4 teaspoons extra-virgin olive oil
- ✓ 8 ounces fresh mozzarella, coarsely grated (about 1 1/2 cups)
- ✓ 1/4 ounce Parmigiano-Reggiano, finely grated (about 1 tablespoon)
- ✓ 4 large fresh basil leaves, roughly torn

*Be sure to use white rice flour; brown will result in gritty pizza dough.

Special equipment:

pizza stone or heavy baking sheet, baking peel or heavy baking sheet, parchment paper

Preparation:

For tomato sauce:

In a 4-quart nonreactive saucepan over very low heat, stir together tomatoes and oil. Bring to simmer, cover partially, and continue simmering, stirring occasionally, until sauce is reduced to 1 cup, 20 to 25 minutes. Stir in sugar, salt, and oregano, cover. Keep warm or refrigerate, covered, up to 5 days.

For pizza crust:

In bowl of electric mixer, whisk together tapioca flour, white rice flour, chickpea flour, sorghum flour, xanthium gum, and salt.

In small saucepan over moderate heat, stir together milk and 1/4 cup water and heat until warm but not hot to the touch, about 1 minute (the mixture should register between 105°F and 115° F on candy thermometer). Stir in yeast and sugar. Add milk-yeast mixture, egg whites, and 2 tablespoons oil to dry ingredients and, using paddle attachment, beat at medium speed, scraping bowl occasionally, until dough is very smooth and very thick, about 5 minutes.

Remove racks from oven, set pizza stone or heavy upturned baking sheet on bottom of oven, and preheat to 400°F. (Preheat at least 45 minutes if using pizza stone or 20 minutes if using baking sheet.)

Have ready two 12-inch squares parchment paper. Scrape half of dough onto each square and form each half into a ball. Coat each ball with 2 teaspoons oil, then use oiled fingertips to pat and stretch each ball into 9-inch-diameter round, 1/4 inch thick, with a 1/2-inch-thick border. Loosely cover rounds with plastic wrap and let rise in warm draft-free place until each pizza is about 10 inches in diameter, about 20 minutes.

Using baking peel, transfer 1 crust with parchment to preheated pizza stone and bake until top is puffed and firm and underside is crisp, 5 to 10 minutes. Using baking peel and discarding parchment paper, transfer baked crust to rack to cool. Bake second crust in same manner. (Baked crusts can be made ahead and frozen, wrapped in plastic wrap, up to 1 month. Thaw in 350°F oven until hot, 4 to 5 minutes, before topping and broiling.)

Top and broil pizzas

Preheat broiler. Transfer baked crusts to 2 large baking sheets. Brush 1 teaspoon olive oil over each crust. Spread each with sauce, leaving 1/2-inch border bare, then sprinkle each with mozzarella and Parmigiano-Reggiano. Drizzle remaining 2 teaspoons olive oil over pizzas.

Broil pizzas about 4 inches from heat, rotating as needed for even browning, until cheese is bubbling and browned in places and crust is golden brown, 4 to 8 minutes. Scatter with basil, slice, and serve immediately.

Nutrition information per serving (2 servings)

Calories: 1,298	Carbohydrates: 122 g
Fat: 73g (112%)	Protein: 44g (89%)
Saturated Fat: 23g (114%)	Sodium: 2,887mg (120%)
Polyunsaturated Fat: 6g	Fiber: 9g (36%)
Monounsaturated Fat: 39g	Cholesterol 98mg (33%)

Three-Cheese Pizza.

Main ingredients: Cheese, Mushroom, Dairy, Pork.

Cuisine: Italian.

Makes 6 servings.

Ingredients:

For pizza dough:

- ✓ 1/2 cup purchased marinara sauce
- ✓ 1 cup coarsely grated Fontina cheese
- ✓ 1/2 cup finely grated Parmesan cheese
- ✓ 1/3 cup coarsely grated mozzarella cheese
- ✓ 2 ounces crimini (baby bella) mushrooms, thinly sliced
- ✓ 2 ounces thinly sliced pancetta (Italian bacon), coarsely chopped

Preparation:

Preheat oven to 475°F. Line 2 large baking sheets with parchment. Divide dough in half. Roll out 1 half on lightly floured surface to 13 1/2 x 8 1/2-inch rectangle. Transfer to 1 baking sheet. Repeat with second half. Spread 1/4 cup marinara sauce over each pizza, leaving 1/2-inch border. Sprinkle cheeses over, then mushrooms and pancetta. Sprinkle with salt and generous amount of pepper.

Bake pizzas until brown on bottom and cheese is melted, about 15 minutes. Cut each pizza crosswise into rectangles.

Homemade Neapolitan-Style Pizza.

Prep Time: 48 hours.

Cook Time: 5 mins.

Cuisine: Italian.

Makes 4 individual pizzas.

Ingredients:

For the Dough:

- ✓ 500 grams (17 ½ ounces or about 3 ¾ cups) all-purpose flour
- ✓ 2 grams (1/2 teaspoon) active dry yeast (can do 1 gram or ¼ teaspoon if you have time for a longer ferment)
- ✓ 16 grams (2 teaspoons) fine table salt (you need more if you use course or kosher salt)
- ✓ 350 grams (1 ½ cups) water

For the Sauce:

- ✓ 1 small can of crushed Italian plum tomatoes/ 2 cans of well-drained whole plum tomatoes that you mash up well.
- ✓ ½ teaspoon of salt
- ✓ ⅛ teaspoon of freshly ground black pepper
- ✓ optional - 1 finely minced/pressed garlic clove
- ✓ optional - chopped fresh oregano and/or basil
- ✓ optional - ½ teaspoon of sugar and teaspoon of red wine vinegar to “intensify” the sweetness and acidity

To Finish and Serve:

- ✓ 350 grams of mozzarella should be sufficient for 4 pizzas

- ✓ Fresh basil, chiffonade
- ✓ Freshly grated Parmesan or Pecorino Romano (optional)
- ✓ Extra virgin olive oil (optional)

Preparations:

For the Dough:

Mix your dry ingredients well so that the yeast and salt are well distributed, add the water a bit at a time, stirring each time to incorporate the water.

When all the water is added, mix until there is very little remaining dry flour. It should be a fairly sticky and “ragged” lump of dough. Cover it well - with either a tight-fitting lid and/or plastic wrap

If you want to use it later that day, let it sit out for a minimum of 8 hours, and a maximum of 18 hours. Otherwise, let it sit out for 6-8 hours and then put it in the refrigerator for anywhere between 2 and 5 days. Take it out of the refrigerator at least 4 hours before you plan to use it so that it can come to room temperature.

When ready to use, dump out the dough onto a well-floured surface and cut into 4 equal-size portions. Take each of these and knead for about 1 minute until smooth.

Make smooth balls of dough using the inside-out pull and pinch on the bottom technique. Leave them on the counter, dusted with flour, for a minimum of 30 minutes, covered with a damp towel. 1-2 hours is best.

To make the dough rounds, flatten the dough ball with your fingers. Use a little pulling and gravity to get the round about 50% larger. Stretch it the rest of the way by laying the dough on the backs of your hands, making fists and stretching the outside of the dough round more and more, rotating it along the way. You want a fairly uniform thinness in the middle of the round, with a thicker ring going around the outside.

For the Sauce:

Just before cooking the pizza, mix together the sauce ingredients and leave by the stove.

To Finish and Serve:

Put a large, oven-proof pan on your largest burner on high, and get it as hot as it can get - about 10 minutes. A drop of water should dance like crazy and evaporate in about 10 seconds.

Turn on the broiler (“grill”) of your oven and put the rack as high as it will go with your pan sitting on it.

When the pan is hot, put your dough round right in it and cover it with sauce, shredded mozzarella (go easy with the cheese, you should see plenty of sauce through the cheese), and a little dribbling of olive oil.

When you see that the dough has puffed up a bit (after about 1 minute), place the entire frying pan in your oven under the grill. Take it out when the top is as browned as you would like it to be.

Add some fresh basil if you'd like, and/or some dry aged cheese like Parmesan or Romano.

Allow the pizza to cool on a wire rack for 3-4 minutes. Don't just put it on a flat surface, or the crust will lose its crispness from the trapped steam.

Cut with a pizza cutter or scissors, and enjoy!

Individual Cheese and Pepperoni Pizzas.

Main ingredients: Mozzarella, Parmesan, Pork, Tomato

Makes to serve 6.

Ingredients:

For the dough:

- ✓ 1/4-ounce package (2 1/2 teaspoons) active dry yeast
- ✓ 1/2 teaspoon sugar
- ✓ 2/3 cup lukewarm water
- ✓ 2 tablespoons olive oil
- ✓ 2 to 2 1/4 cups unbleached all-purpose flour
- ✓ 1/2 tablespoon salt
- ✓ cornmeal for sprinkling the baking sheets

For Sauce & Toppings:

- ✓ 1/3 cup tomato sauce
- ✓ 1/2 pound whole-milk mozzarella, grated (about 2/3 cup)
- ✓ freshly grated Parmesan for sprinkling the pizzas if desired
- ✓ 36 thin slices of pepperoni
- ✓ 2 teaspoons olive oil

Preparation:

Make the dough:

In the large bowl of an electric mixer proof the yeast with the sugar in 1/3 cup of the water for 5 minutes, or until the mixture is foamy, stir in the remaining 1/3 cup water, the oil, 2 cups of the flour, and the salt, and blend the mixture until it forms a dough. Fit the mixer with the dough hook and knead the dough, incorporating as much of the remaining 1/4 cup flour as necessary to prevent the dough from sticking, for 3 minutes, or until it is smooth and elastic. Transfer the dough to an oiled bowl and turn it to coat it with the oil. Let the dough rise, covered with plastic wrap, in a warm place for 1 hour, or until it is double in bulk, and punch it down.

Divide the dough into 6 pieces and on a floured surface roll out each piece into a 6-inch round. Transfer the rounds to baking sheets (preferably black steel, for a crisper crust), oiled and sprinkled with the cornmeal, and spread each of the rounds with a scant 1 tablespoon of the tomato sauce. Sprinkle the rounds evenly with the mozzarella and the Parmesan and top them with the pepperoni. Add salt and pepper to taste and drizzle the rounds with the oil. Bake the pizzas on the bottom rack of a preheated 500° F. electric oven or on the floor of a preheated 500° F. gas oven for 10 minutes, or until the pizza crusts are golden brown. Let the pizzas cool slightly before serving.

Wild Mushroom Pizza with Garlic Confit and Bacon.

Cuisine: Italian.

Makes 4 servings.

Slow-cooked garlic combines with bacon and mushrooms to give this first-course pizza a smoky, woodsy and oh-so-satisfying flavor.

Ingredients:

- ✓ 3 bacon slices, cut crosswise into 1/2-inch pieces
- ✓ 2 tablespoons olive oil
- ✓ 5 cup halved peeled large garlic cloves (about 2 1/2 ounces)
- ✓ 12 ounces assorted fresh wild mushrooms, thinly sliced
- ✓ 1/2 red bell pepper, cut into matchstick-size strips
- ✓ 1 10-ounce purchased fully baked thin pizza crust
- ✓ 1 cup (packed) mixed shredded Italian cheeses (about 4 ounces)

Preparation:

Cook bacon in large skillet over medium heat until golden, about 10 minutes. Using slotted spoon, transfer bacon to paper towels. Pour off drippings from skillet. Add oil and garlic to skillet. Cover and cook over low heat until garlic is golden, stirring occasionally, about 15 minutes. Add mushrooms and bell pepper; cover and cook over high heat until vegetables are tender, stirring often, about 5 minutes. Season with salt and pepper. (Can be made 8 hours ahead; chill bacon and vegetables.)

Preheat oven to 450°F. Place pizza crust on baking sheet. Sprinkle cheeses, then vegetable mixture and bacon over crust. Bake until cheeses melt, about 15 minutes. Remove from oven. Let stand 2 minutes. Cut into wedges and serve.

White Four-Cheese Pizza with Garlic & Basil.

Main ingredients: Mozzarella, Basil, Parmesan, Goat Cheese, Ricotta, Garlic

Makes 32 pieces.

Ingredients:

- ✓ 3 tablespoons extra-virgin olive oil
- ✓ 1 garlic clove, minced
- ✓ 1 13.8-ounce tube refrigerated pizza dough
- ✓ All-purpose flour
- ✓ 6 ounces fresh mozzarella cheese, cut into 1/4-inch-thick slices, then coarsely chopped
- ✓ 3 ounces soft fresh goat cheese, crumbled
- ✓ 1/2 cup part-skim ricotta cheese
- ✓ 3 tablespoons freshly grated Parmesan cheese
- ✓ 3 tablespoons thinly sliced fresh basil

Preparation:

Position rack in center of oven and preheat to 450° F. Brush 13x9-inch metal baking pan with 1 tablespoon olive oil. Mix remaining 2 tablespoons olive oil and garlic in small bowl.

Roll out pizza dough on lightly floured work surface to 14x10-inch rectangle. Transfer dough to prepared pan; brush lightly with some of garlic oil. Top with mozzarella cheese and goat cheese, leaving 1/2-inch plain border. Crumble ricotta cheese over, then sprinkle with Parmesan. Bake pizza until crust is golden brown and cheese melts, about 18 minutes. Drizzle remaining garlic-oil over pizza. Let stand 3 minutes. Do ahead Can be made 4 hours ahead. Let stand at room temperature. Before continuing, rewarm in 350° F oven until heated through, about 10 minutes.

Cut pizza crosswise into 8 strips, then cut each strip crosswise into 4 pieces for 32 pieces total. Sprinkle with basil. Transfer to platter and serve hot.

Nutrition Information:

Calories: 81 Carbohydrates: 7g (2%)

Fat: 4g (7%) Protein: 4g (7%)

Saturated Fat: 2g (10%) Sodium: 128 (5%)

Polyunsaturated Fat: 0g Fiber: 0g (1%)

Monounsaturated Fat: 2g Cholesterol: 9g (3%)

Italian Thin Crust Pizza.

Cusine: Italian

Prep Time: 20mins

Cook: 25mins

Making a serving for 4.

Ingredients:

- ✓ Olive oil, for greasing
- ✓ Plain flour, for dusting
- ✓ 1 quantity Basic Pizza Sauce (step 3, see related recipe)

For dough:

- ✓ 225g (1 1/2 cups) plain flour
- ✓ 1 teaspoon (1/2 x 7g sachet) dried yeast
- ✓ 1/2 teaspoon salt
- ✓ 185mls (3/4 cup) lukewarm water
- ✓ 2 teaspoons olive oil
- ✓ For topping:
- ✓ 120g semi-dried tomatoes
- ✓ 8 long thin slices prosciutto
- ✓ 250g bocconcini, cut into 1cm-thick slices
- ✓ 2/3 cup fresh basil leaves
- ✓ 1 tablespoon extra virgin olive oil
- ✓ Salt & ground black pepper, to taste

Preparation:

Brush 2 baking trays with olive oil to grease. Dust with flour.

Follow method for Basic Pizza Dough (steps 1-3, p 60), but use ingredient quantities listed in this recipe. While dough is proving, prepare Basic Pizza Sauce and store 1/2 the quantity as directed.

Preheat oven to 230°C. Place 1 oven shelf in the lowest position and another shelf 2 positions higher.

Divide the dough into 2 equal portions. Place 1 portion on a lightly floured surface and cover with a clean, damp tea towel.

Roll other portion out on a lightly floured surface to form a 2mm-thick rectangle. Transfer to 1 of the prepared baking trays. Prick all over with a fork and spread with 1/2 the pizza sauce. Repeat with the remaining dough and pizza sauce. Cover with non-stick baking paper and leave in a warm place for 10 minutes or until pizzas rise slightly.

Bake in preheated oven for 6 minutes, swap the trays around and then bake for a further 6 minutes. Remove from the oven and top with the tomatoes, prosciutto and bocconcini. Bake for a further 2 minutes or until the bocconcini just melts. Sprinkle with the basil, drizzle with oil and season with salt and pepper. Use an egg slide to slide onto a board, cut into portions and serve immediately.

Nutrition Information:

Energy: 2902kj Saturated Fat: 13g

Total Fat: 33g Carbohydrate Sugars: 14g

Dietary Fiber: 8g Protein: 39g

Total Carbohydrate: 56g Cholesterol: 66mg

Sodium: 1758.51mg

Greek Pizza.

Cuisine: Greek.

Prep Time: 20mins.

Cook: 25mins.

Making a serving for 4.

Ingredients:

- ✓ 1 tablespoon olive oil
- ✓ 1/2 cup diced onion
- ✓ 2 cloves garlic, minced
- ✓ 1/2 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
- ✓ 1/4 cup chopped fresh basil
- ✓ 2 1/4 teaspoons lemon juice
- ✓ 1 1/2 teaspoons dried oregano
- ✓ ground black pepper to taste
- ✓ 1 (14 ounce) package refrigerated pizza crust
- ✓ 1 tablespoon olive oil
- ✓ 1 cup shredded mozzarella cheese
- ✓ 1 large tomato, thinly sliced
- ✓ 1/3 cup seasoned bread crumbs
- ✓ 1 cup shredded mozzarella cheese
- ✓ 3/4 cup crumbled feta cheese

Preparation:

Preheat oven to 400 degrees F (200 degrees C). If using a pizza stone, place in oven to preheat.

Heat 1 tablespoon olive oil in a large skillet; cook and stir onion and garlic until tender, about 5 minutes. Add spinach and continue to cook and stir until all liquid has evaporated, 5 to 7 minutes. Remove from heat and season with basil, lemon juice, oregano, and pepper. Allow mixture to cool slightly.

Unroll pizza dough on preheated pizza stone or a large baking sheet and brush with remaining 1 tablespoon olive oil. Spread spinach mixture over dough, leaving a small border at the edge of the pizza crust. Top with 1 cup mozzarella cheese.

Press tomato slices into seasoned bread crumbs until coated; arrange tomatoes over pizza. Spread remaining 1 cup mozzarella cheese and feta cheese over tomatoes.

Bake in preheated oven until pizza crust is golden brown and cheese is melted, about 15 minutes.

Paneer Tikka Pizza.

Cuisine: Indian.

Prep time: 2 hours 20 mins.

Cook : 20 mins.

Paneer tikka pizza - whole wheat pizza with paneer tikka topping.

Making a serving for: 3-4

Ingredients:

For the pizza bread base:

- ✓ 3 cups whole wheat flour
- ✓ 1 to 1.25 cups water
- ✓ ½ tsp sugar
- ✓ 1.5 or 2 tsp dry active yeast
- ✓ 2 tbsp olive oil
- ✓ ½ tsp salt or as required
- ✓ for the paneer tikka:
- ✓ 125-150 gms paneer, cubed
- ✓ 4 tbsp thick yogurt or hung curd
- ✓ 1 medium red, green or yellow bell pepper, diced or cubed
- ✓ 1 medium onion, quartered and layers separated
- ✓ 1 medium tomato, diced or cubed (optional)
- ✓ 3-4 garlic cloves + ½ inch ginger - made into a paste in a mortar-pestle
- ✓ ½ tsp coriander powder

- ✓ ½ tsp red chili powder
- ✓ ¼ tsp turmeric powder
- ✓ ½ tsp garam masala powder or tandoori masala
- ✓ ½ tsp carom seeds/ajwain
- ✓ ¼ to ½ tsp lemon juice
- ✓ ½ tsp chaat masala
- ✓ rock salt + black salt or regular salt, as required

For the pizza sauce:

- ✓ 2 medium tomatoes, pureed - yields approx 1 cup of tomato puree
- ✓ 3-4 garlic cloves
- ✓ 1 tbsp chopped fresh basil leaves
- ✓ ½ to 1 tsp dry oregano or 1 tbsp chopped fresh oregano
- ✓ 2 tbsp olive oil
- ✓ salt and pepper as required - i added ½ tsp black pepper powder
- ✓ For topping extra:
- ✓ mozzarella cheese, grated - as required
- ✓ 7-8 pitted black olives, sliced (optional)

Preparation:

For the pizza bread base:

Warm 1 cup water in a bowl. Stir and dissolve the ½ tsp sugar in it, sprinkle the yeast and stir. Cover and keep this mixture for 10-12 minutes at room temperature. After 10-12 minutes when the yeast mixture bubbles and froths, add 1 cup of flour, salt and olive oil. stir the mixture well.

Then add another cup of flour and stir again. The flour mixture would begin to leave the sides of the bowl. Add the last cup of flour and begin to knead the dough.

Working with your hands, knead the mixture, till you get a soft, smooth and elastic dough. If the dough appears dry, then add some water. If the dough is little sticky, its alright. but if too sticky then sprinkle some flour and continue to knead.

Rub some water all over the pizza bread dough and keep in a covered bowl for 1:30 to 2 hours.

For the paneer tikka:

Whisk the yogurt in a bowl till smooth and creamy. Add all the ginger-garlic paste, carom seeds, salt, lemon juice and all the spice powders mentioned above.

Check the taste of the marination and add more salt or lemon juice or the spice powders if required chop the paneer into cubes. Dice the onions, bell pepper and tomatoes.

Add the paneer cubes and the diced veggies to the yogurt sauce marinade. Fold in gently so that the paneer and veggies are evenly coated with the marinade.

Cover and keep aside for minimum for 1 hour at room temperature. If keeping for more than 2 hours, then refrigerate.

For the basic pizza tomato sauce:

Rinse and then chop the tomatoes.

Puree the tomatoes in a blender or with a hand blender, heat olive oil in a small pan then add the chopped garlic and sauté for 10-12 seconds.

Add the tomato puree and sauté for 3-4 mins. When the tomatoes are cooked, add the chopped basil, dry oregano, salt and pepper, simmer for 2-3 minutes more.

Keep the pizza sauce aside.

Assembling the paneer tikka pizza:

When the dough has doubled up and nicely leavened, then divide the dough into 2-3 parts. 2 parts of the pizza dough will give you a medium pizza and 3 parts will give you a small pizza. You can refrigerate the remaining dough if not using it immediately.

Grease the baking pan with olive oil and sprinkle some flour on it. Preheat your oven to 250 degrees C atleast 20 minutes before you begin baking. Roll the dough on a dusted work flour surface place the rolled dough on the greased baking pan or tray. Brush some olive oil on the pizza base.

Next spread the tomato pizza sauce evenly. Now top the pizza with the marinated paneer cubes, bell pepper, onions and tomatoes, arrange the olive slices if using. Sprinkle grated mozzarella cheese on the top.

Bake the pizza in the oven for 15-20 minutes or more till the cheese has browned from top and the pizza base has been cooked.

the paneer would also be cooked by then.

Remove and serve the paneer tikka pizza hot with tomato sauce.

Full English Pizza.

Cuisine: British.

Prep Time: 15mins.

Cook: 25mins.

Making a serving for: 4.

Ingredients:

- ✓ 500g pack bread mix
- ✓ a little sunflower oil
- ✓ 6 tbsp passata
- ✓ 4 pork sausages, skinned and quartered
- ✓ 140g mushrooms, sliced
- ✓ 8 streaky bacon rashers, halved
- ✓ 4 medium eggs

Preparation:

Heat oven to 220C/200C fan/gas 7. Make up the bread mix following pack instructions. On a lightly floured surface, roll out to fit a lightly oiled 30 x 40cm baking tray, or two smaller trays. Spread the passata over the base, dot over the sausages and mushrooms, add the bacon, then cook for 20 mins at the top of the oven.

Remove the pizza from the oven and crack the eggs on. Return to the oven and cook for 5 mins more, or longer depending how well-cooked you like your eggs.

Nutrition Information:

Kcalories: 721 Protien: 33g

Carbohydrates: 76g Fat: 33g

Saturated Fat: 10g Fiber: 7g

Sugar: 6g Salt: 5.3g

Manousah Pizza.

Cuisine: Arabic.

Making a serving of : 2 Medium sized pizzas.

Ingredients:

For the crust:

- ✓ 4 1/2 cups flour
- ✓ 1/4 oz or 7g dried yeast (I used one envelope of Fleischmann's Rapid Rise.)
- ✓ 1 teaspoon salt
- ✓ 1 tablespoon whole cumin

For the baba ganoush:

- ✓ 1 large or 2 medium eggplants
- ✓ 1/4 cup or 60ml tahini
- ✓ 3 garlic cloves
- ✓ 2 tablespoons fresh lemon juice
- ✓ 1/4 teaspoon ground cumin
- ✓ Sea salt, to taste

For the additional toppings:

- ✓ 7 oz or 200g feta (I used sheep's milk feta but your favorite will do nicely.)
- ✓ 1 large red bell pepper
- ✓ 1 teaspoon ground sumac
- ✓ 1/4 cup black olives (about 14-16) or more if you love them
- ✓ Olive oil
- ✓ 1 cup of fresh flat-leaf parsley

Preparation:

First make the dough so it has time to rise.

Toast your cumin seeds in a dry non-stick skillet over a medium fire. Keep shaking them so they don't burn. This takes just a few minutes. Set aside. Put about half of your flour in the mixing bowl and add the yeast, salt and 1 1/2 cups or 355ml very warm water.

Mix on low until all of the water is incorporated and you have a very thin batter. Scrape down the side of the bowl with a rubber spatula. Beat on medium for two minutes.

Add in the rest of your flour a little at a time, along with the toasted cumin, switching to the bread hook, if you have one, when the dough gets too stiff for the regular beater/s. If you don't have a bread hook, knead the dough by hand until it is stretchy and smooth.

Drizzle a little olive oil into the bowl and roll the dough into a ball and turn it around in the oil. Cover and set aside in a warm place to rise.

For the Baba Ganoush:

Preheat your oven to 375°F or 190°C. Roast the eggplant on the stove top if you have a gas stove or on a barbecue pit. I know this looks scary, but an Indian friend taught me this method and she swore by it. It really does work!

You want to keep turning the eggplant until all sides are charred and the skin is cracking. Place your eggplants in a pan in the preheated oven. Bake for 20-30 minutes or until the eggplants are soft.

Turn the eggplants over halfway through.

For the Bell Peppers:

Roast your red bell pepper on the stove or barbecue pit, just as you did the eggplant. When it is blackened all over, pop it in a plastic bag and tie a knot. (The steam will help loosen the skin and make it easy just to slide off.) Set aside.

Meanwhile, mince your garlic and roughly chop your parsley and set them aside.

When the eggplants are soft, remove them from the oven and transfer them to a plate. Allow them to cool enough to handle. Turn the oven up so it can preheat to 400°F or 200°C. Peel the eggplants and cut the stem end off. Put the flesh in a medium bowl and mash with a fork.

Add in the rest of the baba ganoush ingredients. Stir well. Set aside.

By now your dough should have almost doubled. Punch it down and divide into two equal halves. Oil a baking pan and stretch one piece of the dough out by hand - as thin or thick as you like it. We prefer thin to thick. And remember that it will rise some more as it bakes.

Pop this in the oven for about eight minutes. The goal is to cook the bottom enough so that the crust slides around easily on the baking pan.

While the crust bakes, remove the skin from the roasted bell pepper. Cut the stem end off, remove the seeds and cut it into strips. Drain the olives of any liquid and dry them off.

Crumble your feta with a knife or fork.

Remove the crust from the oven and top with some baba ganoush and half of the feta, olives and bell pepper. Sprinkle with half of the sumac and drizzle on some olive oil.

Slide the pizza into the oven, off of the pan and directly onto the oven rack or shelf. Bake until the crust is golden brown and the feta is melted, about 15 more minutes.

Remove from the oven by reversing the process, grabbing the edge of the pizza crust and sliding it back on the baking tray.

Top with chopped parsley and drizzle on a little olive oil. (Repeat the whole process for the second pizza.)

Jerk Chicken Pizza.

Cuisine: Jamaican.

Prep Time: 20mins

Cook: 40mins

Main Ingredients: German salami, portobello mushrooms, and jerk sauce

Ingredients:

- ✓ 1 green bell pepper
- ✓ 4 teaspoons olive oil, divided
- ✓ 1 skinless, boneless chicken breast half - finely chopped
- ✓ 1 tablespoon jerk sauce, or to taste
- ✓ 3 cloves garlic, diced
- ✓ 1 portobello mushroom, finely chopped
- ✓ 1 (10 ounce) package pre-baked thin pizza crust
- ✓ 1/2 cup pizza sauce
- ✓ 1 (4 ounce) package thinly sliced salami
- ✓ 1 1/2 cups shredded mozzarella cheese

Preparation:

Preheat the oven broiler. Brush the green pepper with 1 teaspoon olive oil, and place on a baking sheet. Broil about 5 minutes on each side, until skin begins to scorch. Remove from heat, and seal in a plastic container for 15 minutes. Cut into strips, remove seeds, pulp, and skin, and dice.

Preheat oven to 350 degrees F (175 degrees C).

Heat the remaining olive oil in a skillet over medium heat, and cook the chicken 10 minutes, until juices run clear. Mix in the roasted green pepper, jerk sauce, garlic, and portobello mushroom. Cook and stir 5 minutes, until heated through.

Place the pizza crust on a pizza pan, and spread with pizza sauce. Arrange the salami, then the chicken mixture evenly over the sauce. Top with mozzarella cheese. Bake pizza 10 minutes in the preheated oven, or until cheese is melted and bubbly.

Making Pizza Dough!

Overnight Pizza Dough.

Makes 8 9-inch pizzas

The dough gets its slightly tangy flavor from a "sponge" (a mixture of warm water, yeast, and flour that's allowed to ferment). Timing note: The sponge needs to rest overnight; the dough needs to rise for about eight hours.

Ingredients:

Sponge:

- ✓ 1 cup lukewarm water (110°F to 115°F)
- ✓ 1 envelope active dry yeast, divided
- ✓ 1 cup all purpose flour, divided

Dough:

- ✓ 1 1/2 cups lukewarm (110°F to 115°F) water
- ✓ 2 teaspoons fine sea salt
- ✓ 1 envelope active dry yeast
- ✓ 6 cups (or more) all purpose flour
- ✓ Olive oil

- ✓ Yellow cornmeal
- ✓ Sauces and toppings
- ✓ Special equipment:
- ✓ Pizza stone

Preparation:

For sponge:

Place 1 cup lukewarm water in large bowl of heavy-duty mixer. Sprinkle 1 teaspoon yeast (reserve remaining yeast for dough) and 1/4 teaspoon flour over water. Let stand until yeast dissolves and mixture looks spongy, about 4 minutes. Add remaining flour and whisk until smooth; scrape down sides of bowl. Cover bowl with plastic wrap. Let sponge rest at room temperature in draft-free area overnight (about 12 hours; sponge will look bubbly).

For dough:

Add 1 1/2 cups lukewarm water, 2 teaspoons salt, 1 envelope yeast, and reserved remaining yeast to sponge, then add 6 cups flour, 1 cup at a time, beating with dough hook to blend after each addition. Continue to beat until dough is smooth, comes cleanly away from sides of bowl, and is only slightly sticky to touch, scraping down bowl occasionally, about 5 minutes. If dough is very sticky, beat in more flour, 1/4 cupful at a time. Scrape dough onto floured surface; knead into smooth ball.

Brush inside of large bowl with oil. Add dough; turn to coat with oil. Cover bowl with plastic wrap; chill 6 hours, kneading dough down when doubled (after 2 hours).

About 1 1/2 hours before baking, dust 2 baking sheets with flour. Turn dough out onto floured surface. Knead gently; shape into 16-inch log. Cut into 8 equal pieces. Knead each piece into smooth ball. Arrange 4 balls of dough on each sheet. Cover loosely with kitchen towels and let rise until almost doubled, 1 to 1 1/4 hours.

If using pizza stone, place in oven.

Preheat oven to 500°F for 45 minutes. Working with 1 dough ball at a time, dust dough with flour. Press into 5-inch round, then gently stretch and roll out to 9-inch round.

If using pizza stone, sprinkle pizza peel or rimless baking sheet with cornmeal. If not using pizza stone, sprinkle large baking sheet with cornmeal. Place dough round on cornmeal; brush lightly with oil. Top as desired. Slide pizza onto stone or place pizza on baking sheet into oven.

Bake pizza until sauce is bubbling and crust is crisp and brown, lifting edge of pizza to check underside, about 14 minutes.

Grilled Pizza Crust.

Makes 8 individual crusts

Note: This crust accompanies Soppressata Pizza , Butternut Squash Pizza, and Margherita Pizza with Arugula. Prepare toppings first.

Ingredients:

- ✓ 1 tbsp molasses
- ✓ 1 package (1/4 oz) active dry yeast
- ✓ 2 1/2 tbsp kosher salt
- ✓ 2 1/2 tbsp olive oil
- ✓ 1 1/4 cups whole-wheat pastry flour
- ✓ 2 1/2 cups unbleached all-purpose flour
- ✓ Vegetable-oil cooking spray

Preparation:

In a large bowl, combine molasses and yeast with 1 1/3 cups lukewarm water. Stir. Set aside until bubbly, about 5 minutes. Add salt and oil and stir. In a separate bowl, mix flours together. Add yeast mixture to flours and stir with a wooden spoon until dough forms. Divide dough into 8 portions. (Freeze any unused dough.) Using hands, roll dough into balls, coat fully with cooking spray and set aside. Prepare a charcoal, gas or stovetop grill. Grill should be very hot. Position grilling rack 3 or 4 inches from heat source. Flour a baking sheet. With hands, flatten a ball of dough into an 8-inch circle on baking sheet. Using fingertips, gently lift dough, and set it on the grill. When dough puffs and underside stiffens (about 1 minute for gas or charcoal, several minutes for stovetop grill), flip crust with a spatula; move to the coolest part of the grill. Top according to the recipes above.

Nutrition Information:

Calories: 252 Carbohydrates: 46g (15%)

Fat: 5g (8%) Protein: 6g (12%)

Saturated Fat: 1g (4%) Sodium: 338 mg (14%)

Polyunsaturated Fat: 1g Fiber: 4g (15%)

Monounsaturated Fat: 3g Cholesterol: 0

Pan Pizza Dough.

Active Time: 15 minutes.

Total Time: 8 1/2 to 24 hours.

Making a serving of: 4 to 6 (makes two 10-inch pies)

Note: Although mozzarella is standard, any good melting cheese such as cheddar, jack, or young provolone will work for this recipe. This recipe is intended to be made with dry (aged) mozzarella cheese, the yellowish variety that comes in firm blocks. Do not use fresh mozzarella, as it is too moist. If you only want to bake one pizza at a time, you can transfer 1 ball of dough to a sealed zipper lock bag or container in step 3 and store it in the refrigerator for up to 3 days.

Ingredients:

- ✓ 400 grams (14 ounces, about 2 1/2 cups) bread flour
- ✓ 10 grams (.35 ounces, about 2 teaspoons) kosher salt, plus more for sprinkling
- ✓ 4 grams (.15 ounces, about 1/2 teaspoon) instant yeast
- ✓ 275 grams (9.5 ounces, about 1 cup plus 3 tablespoons) water
- ✓ 8 grams (.25 ounces, about 2 teaspoons) extra-virgin olive oil, plus more to coat pans and drizzle
- ✓ 1 1/2 cups pizza sauce, such as our New York-style pizza sauce
- ✓ 12 ounces grated full-fat, dry mozzarella cheese (see note above)

Toppings as desired

- ✓ Small handful torn fresh basil leaves (optional)
- ✓ 2 ounces grated parmesan or pecorino Romano cheese (optional)

Preparation:

Combine flour, salt, yeast, water, and oil in a large bowl. Mix with hands or a wooden spoon until no dry flour remains. The bowl should be at least 4 to 6 times to volume of the dough to account for rising.

Cover bowl tightly with plastic wrap, making sure that edges are well-sealed, then let rest on the countertop for at least 8 hours and up to 24. Dough should rise dramatically and fill bowl.

Sprinkle the top of the dough lightly with flour, then transfer it to a well-floured work surface. Divide dough into two pieces and form each into a ball by holding it with well-floured hands and tucking the dough underneath itself, rotating it until it forms a tight ball.

Pour 1 to 2 tablespoons of oil in the bottom of two 10-inch cast iron skillet or round cake pans. (See note above). Place 1 ball of dough in each pan and turn to coat evenly with oil. Using a flat palm, press the dough around the pan, flattening it slightly and spreading oil around the entire bottom and edges of the pan. Cover tightly with plastic wrap and let the dough sit at room temperature for two hours. After the first hour, adjust an oven rack to the middle position and preheat oven to 550° F.

After two hours, dough should be mostly filling in the pan up to the edges. Use your fingertips to press it around until it fills in every corner, popping any large bubbles that appear. Lift up one edge of the dough to let any air bubbles underneath escape and repeat, moving around the dough until there are no air bubbles left underneath and the dough is evenly spread around the pan.

Top each round of dough with 3/4 cup sauce, spreading the sauce with the back of a spoon into every corner. Spread evenly with mozzarella cheese, letting the cheese go all the way to the edges. Season with salt. Add other toppings as desired. Drizzle with olive oil and scatter a few basil leaves over the top (if desired)

Transfer pan to oven and bak until top is golden brown and bubbly and bottom is golden brown and crisp when you lift it with a thin spatula, 12 to 15 minutes. Immediately sprinkle with grated parmesan or pecorino Romano cheese. Using a thin spatula, loosen pizza and peek underneath. If bottom is not as crisp as desired, place pan over a burner and cook on medium heat, moving the pan around to cook evenly until it is crisp, 1 to 3 minutes. Remove the pizzas and transfer to to a cutting board. Cut each one into six slices and serve immediately.

Big Apple Pizza Dough.

This pizza dough is built for that signature thin-crust, "fold-able" slice New York is famous for.

Cuisine: American.

Prep Time: 120 minutes.

Making a serving of: 1 large or 2 small pizzas.

Ingredients:

- ✓ 2 1/4 teaspoon (1 package) instant dry active yeast
- ✓ 1 cup warm water (not hot!)
- ✓ 1/2 tablespoon sugar
- ✓ 3 cups bread flour, or as needed
- ✓ 2 tablespoon olive oil
- ✓ 1 1/2 teaspoon salt

Preparation:

Add the water, yeast, sugar, and a 1/2 cup of the flour into a mixing bowl. Stir well and let sit for 20 minutes. It will get bubbly.

Add olive oil, salt, and 2 cups of the flour, and mix with a wooden spoon until it's together enough to turn out on to a lightly floured work surface to knead.

Knead for about 10 minutes, while adding more flour a little at a time, to produce a soft, elastic and slightly sticky dough. Do not add too much flour, just enough to keep it from sticking to the work surface as you knead.

Form the dough into a ball and place in a large oiled bowl. Drizzle a few drops of oil and coat the top of dough to prevent the surface from becoming dry.

Cover with a kitchen towel and place in a warm spot for 2 hours, or until the dough doubles in size. Punch down the dough and divide into 2 balls and place in large zip lock plastic bags and refrigerate overnight.

When ready to use, remove from fridge, and let the dough come up to room temperature before using.