

## **AUTHENTIC PIZZA TOPPINGS**

\*\* Sprinkle pizza pan with cornmeal. Place rolled-out dough on pan and shape edge. Add toppings. Bake pizzas on a low oven rack at 220°C (425°F) until crust is well-browned, about 20-25 minutes. Let cool on a rack for 10 minutes before cutting. \*\*\*

### **PIZZA ALLE SALSICCE**

125 ml tomato sauce  
5 ml dry basil  
2 ml each – dry rosemary and oregano  
300-400 g mild Italian sausage meat, cooked and crumbled  
drizzle olive oil  
300-400g shredded mozzarella

### **PIZZA NEOPOLITAN**

125 ml tomato sauce  
1-2 cloves of garlic, minced  
2-3 ml oregano  
75 ml grated Parmesan cheese  
200 g shredded mozzarella cheese

### **PIZZA MARGHERITA**

125 ml tomato sauce or sliced tomatoes  
100 g shredded mozzarella  
3-4 basil leaves, torn

### **PIZZA MARINARA**

2 cloves garlic, finely sliced  
125 ml chopped canned Italian tomatoes  
drizzle olive oil

### **PIZZA PROSCUITTO E FUNGHI**

125 ml tomato sauce  
250 ml sliced mushrooms  
100-200 g shredded prosciutto  
200 g shredded mozzarella

**PIZZA QUATTRO STAGIONE (FOUR SEASONS)**

125 ml tomato sauce  
200 g shredded mozzarella  
75 ml chopped cooked artichoke hearts  
75 ml sliced black olives  
75 ml thinly sliced prosciutto or salami  
75 ml sliced mushrooms  
drizzle olive oil

Spread tomato sauce over crust and sprinkle with mozzarella. Mark crust into 4 equal sections. Place artichokes on 1 section, olives on another, prosciutto on another, and mushrooms on the last one. Drizzle with a few drops of olive oil!