

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 (450°F) until crust is well-browned, about 20-25 minutes. Let cool on a rack for 10 minutes before cutting and serving.

Pizza alle Salsicce

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

Pizza Neapolitan

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

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 Prosciutto e Funghi

125 ml tomato sauce
250 ml sliced mushrooms
100 -200 g 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 & sprinkle with mozzarella. Mark crust into 4 equal sections. Place artichokes on 1 section olives on another, and mushrooms on the last one. Drizzle with a few drops of olive oil.