



Crispy Pizza Balls with Mozzarella and Tomato Dip

Quick to prepare in the air fryer



Easy



4 Servings



20 min.



These air fryer pizza balls require just a few ingredients and come out golden brown and crispy on the outside. Inside, melted mozzarella gives them that classic pizza flavor. They pair perfectly with a flavorful dip made from ORO di Parma Polpa Fine and oregano.

Ingredients

For the pizza balls:

1 roll of pizza dough
(about 300 g)

150 g mozzarella, cut into
small cubes

1 tbsp olive oil

For the tomato dip:

400 ml ORO di Parma
Polpa Fine

1 tsp oregano

1/2 tsp salt

Step 1: Prepare the pizza dough

Roll out the pizza dough and cut it into about 12 equal-sized squares. Place a cube of mozzarella in the center of each square.

Step 2: Shaping pizza balls

Press the edges of the dough together over the filling and shape into smooth balls. Brush the balls with olive oil.

Step 3: Baking in the Airfryer

Place the pizza balls in the air fryer basket, leaving a little space between them. Cook at 180 °C for 8 to 10 minutes, until they are golden brown and crispy.

Step 4: Make Tomato Dip

Meanwhile, heat the ORO di Parma Polpa Fine in a small saucepan. Stir in the oregano and salt, and let the dip simmer gently for a few minutes.

Step 5: Serving

Serve the crispy pizza balls warm with the tomato dip.

Used products:



You can find this and more delicious recipe ideas at:

www.rodiparma.de/en/italian-recipes