



Homemade Italian Pizza with Arugula and Tomatoes

A fruity, tomato-based vegetarian pizza with delicious Italian cheese and fresh arugula

  Easy  4 Servings  60 min.



Just the way you like it: homemade Italian pizza. You can choose the toppings however you like. "Julia's Favorite": This pizza is made with fluffy beer yeast dough. Topped with mozzarella, provola, arugula, and cherry tomatoes, it's Julia's absolute favorite recipe.

Maybe it'll be yours, too?

Julia's favorite pizza—a true classic from the ORO di Parma community that can be customized any way you like. The beer-yeast dough offers an exciting twist on our popular basic pizza dough recipe.

Ingredients

For the dough:

500g flour

1 cup milk

1 cup beer

4 tbsp olive oil

1 tbsp salt

1 cube of yeast

1 teaspoon sugar

For the sauce:

1 ½ cans ORO di Parma
pizza sauce, oregano

½ clove of garlic

A pinch of salt and
oregano

For the toppings:

Mozzarella

Provola

Fresh arugula

Cherry tomatoes

Pepper

Parmesan*

*Certain types of cheese (e.g.,
Parmesan) are made with
animal rennet and are
therefore not suitable for
vegetarian dishes.

Step 1: The Beer Yeast Dough

To make the pizza dough, start by measuring out the flour into a large bowl. Add the oil and salt. In a separate bowl, mix together the milk, beer, and sugar, and dissolve the yeast in it. Now add the yeast mixture to the flour and knead everything well in the large bowl. Next, cover the dough and let it rest for about 30 minutes. Once the dough has risen well, divide it into 4 to 5 equal pieces and roll out each piece on a floured work surface until it reaches the desired shape and thickness. Place the dough pieces on a greased or parchment-lined baking sheet (of course, a round baking sheet, as shown in our video, looks the best and is the most practical).

Step 2: The Topping

Our ORO di Parma Oregano Pizza Sauce forms the base of the toppings. Spread it generously over the dough. Next, grate the Provola (also known as Provolone) using a cheese grater and set it aside for now. Sprinkle grated garlic over the pizza sauce. Then sprinkle the dough with the grated mozzarella and Provola. Bake the pizza for about 10 minutes at 250 °C on the lowest rack in the oven until it's nice and crispy. Then take it out of the oven and top it with fresh arugula and halved cherry tomatoes. Of course, you can also top it with other ingredients as you like. There are no limits to your creativity! Drizzle a little olive oil and sprinkle some Parmesan over the finished pizza, season with black pepper, and enjoy. Buon appetito!

Used products:



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www.orediparma.de/en/italian-recipes