



Three mini pizzas

A Fantastic Trio: Three Mini-Pizza Recipes

 Easy  4 Servings  60 min.



Pizza is probably the most famous dish in the world and is enjoyed everywhere. It tastes best when you make it yourself! With our recipe for homemade pizza dough, you can make the perfect dough in no time. Can't decide on just one variation? Then why not make three? We've got the perfect recipe. The first variation is vegetarian: a truffle-infused Pizza al Funghi with king oyster mushrooms. Seafood lovers will enjoy the "Pizza di mare" with calamari and olives. The third variation, the "Pizza con prosciutto di Parma"—with Parma ham and pesto verde—adds a spicy kick.

In our kitchen secret "Everything About Italian Pizza," you'll learn more about how to make an authentic Italian pizza, the role the oven plays, and the different regional pizza variations.

Ingredients

For the dough:

300 g flour

about ½ tsp salt

about 12 g fresh yeast

130 ml water (lukewarm)

Olive oil

1 ½ cans ORO di Parma

pizza sauce, oregano

250 g grated cheese (e.g.,

mozzarella, young

pecorino, Bel Paese,

Parmesan)*

Black pepper

Salt

For the Pizza al funghi:

150 g king oyster

mushrooms

4 tbsp truffle oil

basil leaves

For the Pizza di mare:

200 g calamari

1 lemon

70 g olives

For the pizza con

prosciutto:

50 g pine nuts

80 g arugula

200 g Parma ham

3 tbsp ORO di Parma

Pesto Verde

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

Used products:

Step 1: The Preparation

First, prepare the dough. With our basic recipe for the perfect pizza dough, it's sure to turn out great! Let it rise in a warm place for about an hour. In the meantime, you can start preparing the toppings for your pizza variations. All you have to do is chop the king oyster mushrooms and the olives into small pieces.

Step 2: Shape the mini pizzas

For all three variations, knead the dough into a flat disc and spread ORO di Parma pizza sauce on top. Sprinkle with an Italian cheese of your choice.

Step 3: The Topping

Finally! It's time to top your mini pizzas. You can choose one variation, or try all three at once. Pizza al funghi: Spread the sliced mushrooms over the dough. For an extra special flavor, drizzle some truffle oil on top. So rich! Pizza con prosciutto: Note: This pizza is topped only after baking—with aromatic pesto verde and fresh prosciutto. Pizza di mare: Spread the finely chopped olives and the calamari rings over the pizza. Bake all the pizzas at 200°C (top and bottom heat) until golden brown.

Step 4: The Finale

You can eat your homemade mini pizzas right away, or add a few finishing touches before serving. Here's how: Top the pizza al funghi with fresh basil leaves. Toasted pine nuts add that special something to your pizza con prosciutto. Just sprinkle a handful on top. A splash of lemon juice, some grated lemon zest, and crisp arugula give the pizza di mare a wonderfully fresh flavor. Buon appetito!



You can find this and more delicious recipe ideas at:
www.rodiparma.de/en/italian-recipes