



SENWOSA'S

50 Pizza Recipes
for Creative
Home Bakers



Transforming Ingredients into Memorable Meals





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Note on Dough Recipes and Baking

The dough recipes in this book are designed as brief guidelines to help you get started on your pizza-making journey. Every pizzaiolo has their own preferences when it comes to dough, and we encourage you to experiment and adjust these recipes to suit your taste and style. Feel free to modify the hydration levels, proofing times, and yeast amounts to achieve the texture and flavor you love most. Whether you prefer a light, airy crust or something more dense and chewy, pizza dough is all about personal preference—so have fun with it!

Keep in mind that proofing times can vary depending on the temperature of your environment. Warmer air temperatures will speed up the fermentation process, so you may need to shorten the proofing time to avoid over-proofing your dough. Adjust accordingly based on your conditions for the best results.

SAUCES

Tomato Sauce

Ingredients: Tomatoes, garlic, olive oil, onion, salt, pepper, basil.

Instructions: Sauté garlic and onion in olive oil. Add tomatoes and simmer for 20-30 minutes. Season with salt, pepper, and basil.



Marinara Sauce

Ingredients: Tomatoes, garlic, olive oil, onion, oregano, basil, salt.

Instructions: Sauté garlic and onion in olive oil. Add tomatoes, oregano, and basil. Simmer for 30 minutes. Season with salt.



Pesto Sauce

Ingredients: Fresh basil, garlic, pine nuts, Parmesan, olive oil, salt.

Instructions: Blend basil, garlic, pine nuts, and Parmesan. Gradually add olive oil while blending. Season with salt.



Alfredo Sauce

Ingredients: Butter, heavy cream, Parmesan, garlic, salt, pepper.

Instructions: Melt butter in a pan, add garlic and cream. Simmer, stir in Parmesan until smooth. Season with salt and pepper.



Hot Sauce

Ingredients: Hot peppers, vinegar, garlic, salt.

Instructions: Blend hot peppers with vinegar, garlic, and salt. Simmer for 10-15 minutes, then strain.



Pizza Sauce

Ingredients: Tomatoes, olive oil, garlic, oregano, basil, salt.

Instructions: Blend tomatoes with garlic, olive oil, oregano, and basil. Simmer for 15-20 minutes. Season with salt.



BBQ Sauce

Ingredients: Ketchup, brown sugar, vinegar, Worcestershire sauce, mustard, garlic powder.

Instructions: Mix all ingredients in a pot. Simmer on low for 20 minutes, stirring occasionally.



Buffalo Sauce

Ingredients: Hot sauce, butter, garlic powder, vinegar.

Instructions: Melt butter in a pan, add hot sauce, garlic powder, and vinegar. Stir and simmer for 5 minutes.



Spicy Red Sauce

Ingredients: Tomatoes, red chili flakes, garlic, olive oil, onion, salt.

Instructions: Sauté garlic and onion in olive oil. Add tomatoes and red chili flakes. Simmer for 20 minutes. Season with salt.



White Garlic Sauce

Ingredients: 3 tbsp butter, 2 cloves garlic (minced), 1 tbsp flour, 1 cup whole milk, ½ cup Parmesan cheese, salt, pepper.

Instructions: Melt butter, sauté garlic, stir in flour, whisk in milk until thick, then add Parmesan and season with salt and pepper.



Margherita Pizza



Prep Time
30 min



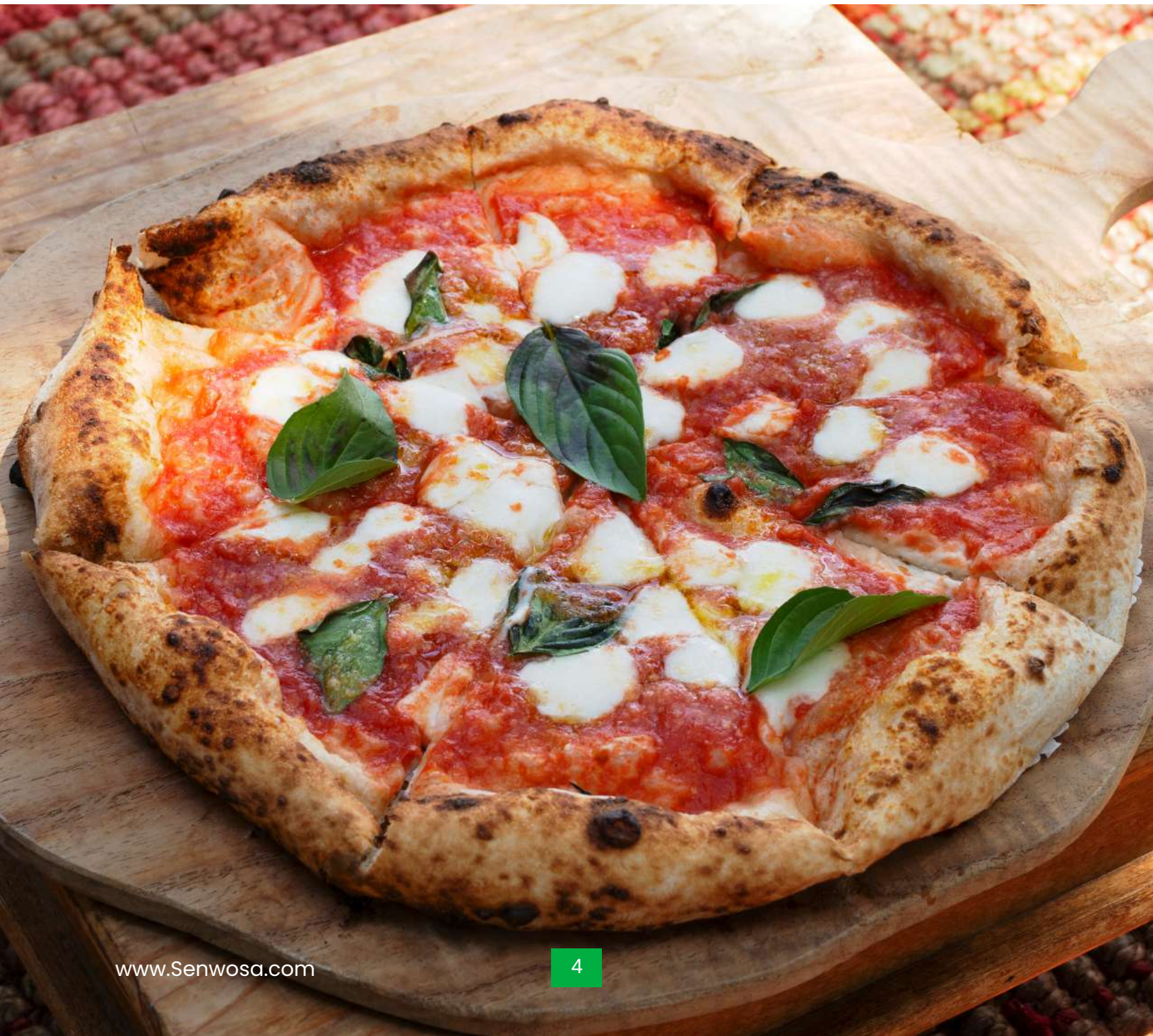
Cook Time
60-90 sec



Dough Proofing Time
8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 2 cups "00" flour or bread flour
- 1 ½ cups lukewarm water
- 2 tsp sea salt
- ½ tsp active dry yeast or ¼ tsp fresh yeast

For the Topping:

- 1 cup San Marzano tomatoes
- 1 cup fresh mozzarella, torn into chunks

- Fresh basil leaves
- Extra virgin olive oil
- Sea salt

Instructions:

- Add yeast into the lukewarm water into the mixing bowl and mix until dissolved. Allow it to stand for 5 to 10 minutes. Add flour to the bowl and mix with your hands. Then, add salt and mix well.
- Once the dough starts to come together, transfer it to a floured surface. Knead for 8-10 minutes, or until smooth and elastic.
- Form the dough into a ball and place it in a lightly oiled bowl. Cover with a damp cloth.
- Let the dough rise at room temperature for 8-12 hours, or until it has doubled in size. Allow it to come back to room temperature for at least 1 hour before shaping.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Divide the dough into two equal portions. Shape each portion into a ball, cover with a cloth, and let rest for 15-30 minutes.
- On a lightly floured surface, gently press one dough ball with your fingertips to flatten it. Stretch the dough by hand, rotating it to form a 10-12 inch circle, with slightly thicker edges.
- Crush the San Marzano tomatoes by hand. Season with salt. Tear the fresh mozzarella into chunks and drain excess moisture on a paper towel.
- Place the shaped dough onto a lightly floured pizza peel. Spread a thin layer of tomato sauce over the base. Top with chunks of mozzarella and a few basil leaves. Drizzle with extra virgin olive oil. Slide the pizza onto the preheated pizza oven stone or baking surface, using Senwosa pizza peel. Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel, top with fresh basil leaves, drizzle with a bit more olive oil. Serve and enjoy!

Nutrition Information:

Calories 750, Carbohydrate 89g, Protein 33g, Fat 29g

Marinara Pizza



Prep Time
30 min



Cook Time
1-2 min



Dough Proofing Time
6-8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 4 cups "00" flour or high-protein bread flour
- 1 1/3 cups water
- 2 tsp sea salt
- ½ tsp active dry yeast

For the Marinara Sauce:

- 2 cups San Marzano tomatoes, crushed
- 2 cloves garlic, thinly sliced
- 2 tbsp extra virgin olive oil

- 1 tsp dried oregano
- Salt, to taste
- For the Toppings:
- Fresh basil leaves
- Extra virgin olive oil

Instructions:

- Add yeast into the lukewarm water into the mixing bowl and mix until dissolved. Allow it to stand for 5 to 10 minutes.
- Add flour to the bowl and mix with your hands. Then, add salt and mix well.
- Knead the dough on a lightly floured surface for 10 minutes until smooth and elastic.
- Shape the dough into a ball, place it in a lightly oiled bowl, cover with a damp cloth, and let it rise at room temperature for 2 hours, or until doubled in size. Divide the dough into 2 or 4 equal portions. Shape each portion into a ball.
- Place the dough balls on a floured surface or tray, cover with a damp cloth, and let them proof for an additional 4-6 hours at room temperature.
- Combine the crushed San Marzano tomatoes, sliced garlic, oregano, and olive oil into the small bowl. Season with salt. Set aside.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- On a floured surface, gently press a dough ball into a small disc. Use your fingers to stretch it from the center outwards, forming a 10-12 inch circle with a slightly thicker edge.
- Spread a thin layer of marinara sauce over the pizza base, leaving a 1-inch border around the edges. Top with basil leaves and drizzle with extra virgin olive oil.
- Transfer the pizza to a lightly floured Senwosa pizza peel. Slide it into the preheated outdoor oven. Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Serve and enjoy!

Nutrition Information:

Calories 300, Carbohydrate 56g, Protein 9g, Fat 5g

Four Cheese Pizza



Prep Time
20 min



Cook Time
60-90 sec



Dough Proofing Time
4-5 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 4 cups 00 flour or all-purpose flour
- 1 1/3 cups lukewarm water
- 2 tsp sea salt
- ½ tsp active dry yeast or 1 g instant yeast

For the Toppings:

- 1 cup tomato sauce
- 1 cup mozzarella cheese, shredded
- ½ cup parmesan cheese, grated

- ½ cup fontina cheese, shredded
- ½ cup gorgonzola cheese, crumbled
- 2 tbsp olive oil

Instructions:

- Add yeast into the lukewarm water into the mixing bowl and mix until dissolved. Allow it to stand for 5 to 10 minutes.
- Add flour to the bowl and mix with your hands. Then, add salt and mix well.
- Knead the dough for 10 minutes until smooth and elastic.
- Cover the bowl with a damp cloth or plastic wrap and let the dough rest for 20 minutes.
- After the initial rest, knead the dough again for 2-3 minutes. Form it into a ball and place it back in the bowl. Cover with plastic wrap and allow it to rise at room temperature for 2-3 hours, or until it doubles in size.
- Once the dough has doubled in size, punch it down to release air. Divide the dough into 2-3 equal portions.
- Shape each portion into a ball and place them on a floured surface. Cover them with a cloth and let them proof for another 2 hours at room temperature.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Lightly flour a clean surface. Using your hands, press and stretch each dough ball into a 10-12 inch round, keeping the edges slightly thicker to form a crust.
- Brush the dough with extra-virgin olive oil. Evenly distribute the tomato sauce, mozzarella, Parmesan, fontina, and gorgonzola cheeses over the pizza.
- Transfer the pizza to a Senwosa pizza peel dusted with flour or semolina. Slide the pizza onto the hot oven floor. Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve hot.

Nutrition Information:

Calories 350, Carbohydrate 42g, Protein 16g, Fat 14g

Spicy Salami Pizza



Prep Time
20 min



Cook Time
2 min



Dough Proofing Time
8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 4 cups "00" flour or all-purpose flour
- 1 1/3 cups lukewarm water
- ½ tsp active dry yeast
- 2 tsp salt

For the Toppings:

- 1 cup fresh mozzarella cheese, sliced
- 3.5 oz spicy salami, thinly sliced
- 7 oz San Marzano tomatoes, crushed

- 1 clove garlic, minced
- 1 tbsp extra virgin olive oil
- Fresh basil leaves
- Salt and pepper to taste

Instructions:

- Add yeast into the lukewarm water into the mixing bowl and mix until dissolved. Allow it to stand for 5 to 10 minutes.
- Add flour to the bowl and mix with your hands. Then, add salt and mix well.
- Knead the dough on a lightly floured surface for about 10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise at room temperature for 8 hours or until it doubles in size.
- After rising, divide the dough into two equal portions, shape them into balls, and let them rest on a floured surface covered with a cloth for an additional 30 minutes.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Add the crushed San Marzano tomatoes, minced garlic, olive oil, salt, and pepper into the bowl. Mix well.
- On a lightly floured surface, stretch each dough ball into a 12-inch circle, leaving a slightly thicker edge. Spread a thin layer of the tomato sauce over the dough, leaving the edges free.
- Distribute the mozzarella slices evenly, followed by the spicy salami slices. Sprinkle with fresh basil leaves.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven using a Senwosa pizza peel, drizzle with a bit of extra virgin olive oil. Slice and serve hot.

Nutrition Information:

Calories 450, Carbohydrate 55g, Protein 17g, Fat 17g

Capricciosa Pizza



Prep Time
15 min



Cook Time
2 min



Dough Proofing Time
24 hrs



Serving
4 pizzas



Ingredients:

For the Dough:

- 2 cups "00" flour or high-protein Italian flour
- 325ml lukewarm water
- ½ tsp active dry yeast
- 2 tsp salt

For the Pizza Toppings:

- 1 cup San Marzano tomatoes, crushed
- 1 cup fresh mozzarella, sliced
- ½ cup artichoke hearts, quartered

- ½ cup prosciutto cotto (Italian cooked ham), sliced
- 3 tbsp black olives, pitted and halved
- 3 tbsp mushrooms, thinly sliced
- Fresh basil leaves
- Extra virgin olive oil
- Salt and pepper, to taste

Instructions:

- Add the flour and salt into the mixing bowl and mix well. Add the yeast in warm water in another small bowl and dissolve it. Add the water mixture into the flour, mixing with your hands.
- Transfer the dough onto a floured surface and knead for 10-15 minutes until it becomes smooth and elastic.
- Place the dough in a lightly oiled bowl, cover it with a damp cloth or plastic wrap, and let it rest at room temperature for 2 hours or until doubled in size.
- Punch down the dough to release the air, and then divide it into 4 equal portions. Shape each portion into a ball by tucking the edges underneath and forming a tight surface.
- Place the dough balls on a lightly floured surface or tray, cover them with a damp cloth, and allow them to proof for an additional 22 hours in the refrigerator.
- About 2 hours before baking, take the dough balls out of the refrigerator and let them come to room temperature.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- On a floured surface, gently stretch and shape one dough ball into a 10-12 inch circle.
- Spread a thin layer of crushed tomatoes over the dough, leaving a small border for the crust. Add slices of mozzarella, artichoke hearts, ham, olives, and mushrooms. Sprinkle with salt, pepper, and fresh basil leaves, and drizzle with extra virgin olive oil.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven. Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 450, Carbohydrate 55g, Protein 15g, Fat 15g

White Pizza



Prep Time
30 min



Cook Time
1-2 min



Dough Proofing Time
6-8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 2 cups "00" flour or bread flour
- 1 1/3 cups lukewarm water
- 2 tsp sea salt
- ½ tsp fresh yeast or 1g active dry yeast

For the White Pizza Topping:

- 1 cup fresh mozzarella cheese, sliced or torn
- ½ cup ricotta cheese

- 3 tbsp grated Parmesan cheese
- 2 cloves garlic, thinly sliced
- 1 tbsp olive oil
- Pinch of salt and black pepper

Instructions:

- Combine the "00" flour and salt into the mixing bowl.
- Dissolve the yeast in water and pour it into the flour mixture. Mix until a sticky dough forms.
- Knead the dough on a lightly floured surface for 10-15 minutes until smooth and elastic.
- Form the dough into a ball and place it in a lightly oiled bowl. Cover with a damp cloth or plastic wrap.
- Let the dough rise at room temperature for 2 hours or until it doubles in size. Divide the dough into 2-4 equal parts. Shape each piece into a tight ball, cover, and let rest for an additional 4-6 hours at room temperature.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Stretch the dough ball gently using your hands. Transfer the dough to a floured Senwosa pizza peel.
- Drizzle olive oil over the dough, then layer the ricotta cheese, fresh mozzarella, and Parmesan cheese. Scatter thinly sliced garlic over the cheese. Season with salt and pepper. Slide the pizza onto the hot oven stone or surface.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 480, Carbohydrate 58g, Protein 20g, Fat 20g

Tuna Pizza



Prep Time
20 min



Cook Time
90 sec



Dough Proofing Time
3-5 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 2 cups "00" flour or all-purpose flour
- 1 1/3 cups lukewarm water
- 2 tsp sea salt
- 1/4 tsp active dry yeast

For the Toppings:

- 1 cup tuna in olive oil, drained
- 1 cup mozzarella cheese, sliced or shredded
- 1 red onion, thinly sliced

- 1/2 cup cherry tomatoes, halved
- 2 tbsp capers
- 1 tbsp olive oil
- Freshly ground black pepper, to taste

Instructions:

- Combine the flour and yeast into the big bowl. Slowly add the lukewarm water, mixing with your hand.
- Add the salt and knead the dough on a floured surface for 10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with damp cloth, and let it proof at room temperature for 2-4 hours or until it doubles in size.
- Punch down the dough to remove air bubbles. Divide it into 2-3 equal portions.
- Shape each portion into a ball, place them on a floured surface, cover with a cloth, and let them proof for an additional 30-60 minutes.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- On a floured surface, take one dough ball and gently press it into a circular shape with your hands.
- Spread a thin layer of olive oil over the dough. Distribute the mozzarella cheese evenly, followed by the tuna, red onion slices, cherry tomatoes, and capers. Season with black pepper. Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel. Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 420, Carbohydrate 46g, Protein 18g, Fat 18g

Vegetable Pizza



Prep Time
20 min



Cook Time
90 seconds



Dough Proofing Time
4-6 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 4 cups all-purpose flour
- 1 1/3 cups warm water
- 1/2 tsp sugar
- 2 tsp active dry yeast

For the Topping:

- 1 cup tomato sauce
- 7 oz fresh mozzarella cheese, sliced
- 1 red bell pepper, sliced

- 1 zucchini, sliced
- 1 red onion, thinly sliced
- 3.5 oz black olives, pitted and sliced
- 1 cup baby spinach
- 1 tbsp olive oil
- 1 tsp dried oregano
- Salt and pepper to taste

Instructions:

- Combine warm water and yeast into the bowl. Let it sit for 5-10 minutes until frothy.
- Combine the flour and salt in a big mixing bowl. Make a well in the center and add the yeast mixture. Mix until a dough forms.
- Transfer the dough to a floured surface and knead for 10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it proof in a warm place for 4-6 hours, or until it has doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Mix the sliced bell pepper, zucchini, and red onion with a bit of olive oil, salt, and pepper.
- Once the dough has proofed, punch it down and divide it into two equal parts. Roll each part out into a round pizza base on a floured surface. Spread a thin layer of tomato sauce over each pizza base. Arrange slices of mozzarella cheese evenly over the sauce. Scatter the prepared vegetables and olives on top. Sprinkle with dried oregano.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 250, Carbohydrate 30g, Protein 10g, Fat 10g

Calzone Pizza



Prep Time
30 min



Cook Time
90 sec



Dough Proofing Time
4-6 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 4 cups all-purpose flour
- 1 1/3 cups warm water
- 2 tsp salt
- 2 tsp active dry yeast

For the Filling:

- 1 cup mozzarella cheese, shredded
- 1/2 cup ricotta cheese
- 3 1/2 oz cooked ham or salami, sliced
- 1 cup fresh spinach or basil leaves

- 1-2 cloves garlic, minced
- 1 tsp dried oregano
- 1 cup tomato sauce
- 1 tsp dried basil
- Salt and pepper, to taste

Egg Wash:

- 1 egg, beaten
- 1 tbsp water

Instructions:

- Add lukewarm water and yeast into the small bowl and mix until dissolved. Allow it to stand for 5 to 10 minutes.
- Then, add salt and flour into the big bowl. Make a well in the middle and add in the yeast mixture. Mix until a dough forms. Knead on a floured surface for 8-10 minutes, or until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 4-6 hours, or until doubled in size.
- Meanwhile, add minced garlic and marinara sauce into the bowl and season with pepper, salt, oregano, and basil.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the risen dough and divide it into 4 equal portions. Roll each portion into a circle.
- Spread a thin layer of tomato sauce on half of each dough circle. Place mozzarella, ricotta, ham, and spinach on top of the sauce.
- Fold the dough over the filling to create a half-moon shape. Pinch the edges to seal the calzone. Brush the top of each calzone with the egg wash.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 500, Carbohydrate 60g, Protein 25g, Fat 20g

White Garlic Pizza



Prep Time
30 min



Cook Time
2 mins



Dough Proofing Time
1-1.5 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 3 ½ cups all-purpose flour
- 1 ¼ cups warm water
- 2 ¼ tsp active dry yeast
- 1 tsp olive oil
- 1 tsp sugar
- 1 tsp salt

White garlic sauce:

- 1 cup white garlic sauce

For the Toppings:

- 1 cup mozzarella cheese, shredded
- ½ cup ricotta cheese

Instructions:

- Add warm water, sugar, and yeast into the bowl and mix well. Let it sit for 5-10 minutes.
- Add flour and salt into the mixing bowl and mix well. Add the yeast mixture and olive oil. Mix until a dough forms.
- Transfer the dough to a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a greased bowl, cover with a damp cloth, and let it rise for 1-1.5 hours, or until doubled in size.
- After the first rise, punch down the dough and divide it into two balls. Let them rest for 10 minutes before shaping into pizza rounds.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Spread the white garlic sauce evenly over the shaped pizza dough. Sprinkle shredded mozzarella cheese and dollops of ricotta on top.
- Transfer the pizza to a lightly floured Senwosa pizza peel. Slide it into the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Serve!

Nutrition Information:

Calories 290, Carbohydrate 34g, Protein 10g, Fat 12g

Pesto Pizza



Prep Time
20 min



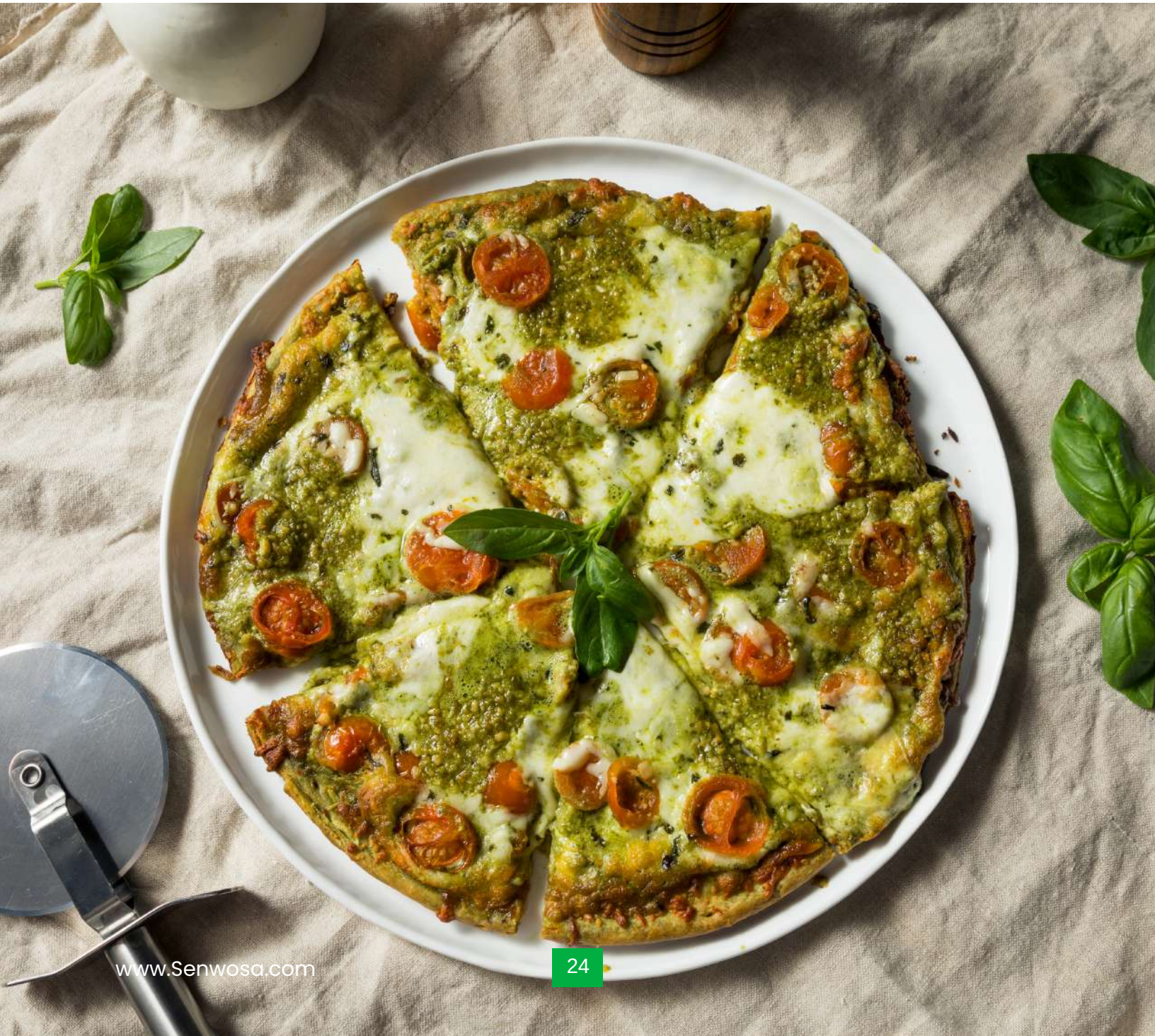
Cook Time
90 sec



Dough Proofing Time
6-8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 4 cups all-purpose flour
- 1 1/3 cups warm water
- 2 tsp salt
- 1/4 tsp instant yeast

For the Pesto Sauce:

- 1 cup tomato sauce
- 1 cup fresh basil leaves
- 2 cloves garlic
- 1/4 cup pine nuts

- 1/2 cup Parmesan cheese, grated
- 1/2 cup extra-virgin olive oil
- Salt and pepper to taste
- Toppings:
 - 1 cup mozzarella cheese, shredded
 - 1/2 cup cherry tomatoes, halved

Instructions:

- Add salt and all-purpose flour into the big bowl and mix well. Add yeast into the warm water in another bowl and dissolve it. Allow it to stand for 5 minutes until foamy.
- Make a well in the center of the flour mixture and pour in the yeast mixture. Stir until a dough forms.
- Turn the dough onto a lightly floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it proof in a warm place for 6-8 hours, or until doubled in size.
- Add salt, parmesan cheese, pine nuts, garlic, and basil into the blender and blend until smooth. Slowly add the olive oil until smooth.
- Once the dough has proofed, punch it down and divide it into two equal parts.
- Roll out each portion into a circle onto the floured surface.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Transfer the rolled-out dough to a floured Senwosa pizza peel.
- Spread a pesto sauce and tomato sauce onto the dough and top with mozzarella cheese and cherry tomato.
- Transfer it to the preheated outdoor oven. Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 400, Carbohydrate 36g, Protein 14g, Fat 24g

Artichoke Pizza



Prep Time
20 min



Cook Time
90 sec



Dough Proofing Time
6-8 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 4 cups all-purpose flour
- 1 1/3 cups lukewarm water
- 1/2 tsp active dry yeast
- 2 tsp salt

For Artichoke Hearts:

- 2 cups artichoke hearts, drained and sliced
- 1 cup mozzarella cheese, shredded

- 1/2 cup Parmesan cheese, grated
- 1/2 cup tomato sauce
- 2 cloves garlic, minced
- 2 tbsp olive oil
- Salt and pepper, to taste

Instructions:

- Add salt and all-purpose flour into the big bowl and mix well. Add yeast into the warm water in another bowl and dissolve it. Allow it to stand for 5 minutes until foamy.
- Make a well in the center of the flour mixture and pour in the yeast mixture. Stir until a dough forms.
- Turn the dough onto a lightly floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it proof in a warm place for 6-8 hours, or until doubled in size.
- Punch down the dough and divide it into 2-3 equal parts. Shape each piece into a ball, cover with a cloth, and let them rest for another 30 minutes.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Stretch each dough ball into a round pizza base onto the floured surface.
- Spread tomato sauce, minced garlic, shredded mozzarella, and grated parmesan cheese over pizza base.
- Arrange the artichoke slices on top. Drizzle with olive oil and season with salt and pepper.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 290, Carbohydrate 34g, Protein 14g, Fat 13g

Canotto Pizza



Prep Time
30 min



Cook Time
90 sec



Dough Proofing Time
6-8 hrs



Serving
2-4 pizzas



Ingredients:

For the Dough:

- 4 cups all-purpose flour
- 1 1/3 cups lukewarm water
- 2 tsp salt
- ¼ tsp instant yeast

For the Topping:

- 1 cup San Marzano tomatoes, crushed
- 7 oz fresh mozzarella cheese, sliced
- 2 tbsp extra virgin olive oil

- Fresh basil leaves
- Salt and pepper to taste

Instructions:

- Add salt and all-purpose flour into the big bowl and mix well. Add Instant yeast into the warm water in another bowl and dissolve it. Allow it to stand for 5 minutes until foamy.
- Make a well in the center of the flour mixture and pour in the yeast mixture. Stir until a dough forms.
- Turn the dough onto a lightly floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a plastic wrap, and let it rise in a warm place for 6-8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the risen dough and divide it into 2-4 equal portions. On a floured surface, stretch each portion into a round shape onto the floured surface.
- Add crushed tomatoes over dough base. Top with mozzarella cheese. Drizzle with extra virgin olive oil and season with salt and pepper.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 800, Carbohydrate 90g, Protein 30g, Fat 35g

Spicy Pizza



Prep Time
30 min



Cook Time
90 sec



Dough Proofing Time
6 hrs



Serving
2-4 pizzas



Ingredients:

For the dough:

- 4 cups all-purpose flour
- 1 1/3 cups lukewarm water
- 2 tsp salt
- ½ tsp active dry yeast

Spicy Pizza Topping:

- ¾ cup tomato sauce
- 7 oz mozzarella cheese, sliced or shredded

- 3.5 oz spicy salami or pepperoni, thinly sliced
- 1 small red chili, thinly sliced
- 2 tbsp olive oil
- Salt and black pepper to taste

Instructions:

- Add salt and all-purpose flour into the big bowl and mix well. Add yeast into the warm water in another bowl and dissolve it. Allow it to stand for 5 minutes until foamy.
- Make a well in the center of the flour mixture and pour in the yeast mixture. Stir until a dough forms.
- Turn the dough onto a lightly floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 6 hours or until doubled in size.
- Punch down the dough and divide it into 2 equal portions. Shape each portion into a ball. Let them rest, covered, for 30 minutes.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Roll out each dough ball into a round pizza base onto the floured surface.
- Spread a thin layer of tomato sauce over each pizza base. Top with mozzarella cheese and spicy salami, red chili slices. Sprinkle with olive oil.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel. Remove the pizza from the oven, using a Senwosa pizza peel. Season with pepper and salt. Slice and serve!

Nutrition Information:

Calories 400, Carbohydrate 50g, Protein 20g, Fat 15g

Rustic Pizza



Prep Time
30 min



Cook Time
90 sec



Dough Proofing Time
8-10 hrs



Serving
2-4 pizzas



Ingredients:

For the Dough:

- 4 cups all-purpose flour
- 1 1/3 cups warm water
- 2 tsp salt
- 2¼ tsp active dry yeast

For the Topping:

- 7 oz tomato sauce
- 9 oz fresh mozzarella cheese, sliced
- 3½ oz cherry tomatoes, halved

- Fresh basil leaves
- 2 tbsp olive oil
- Salt and pepper, to taste

Instructions:

- Add salt and all-purpose flour into the big bowl and mix well. Add yeast into the warm water in another bowl and dissolve it. Allow it to stand for 5 minutes until foamy.
- Make a well in the center of the flour mixture and pour in the yeast mixture. Stir until a dough forms.
- Turn the dough onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 8-10 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the dough and divide it into 2-3 equal portions.
- Shape each portion into a round pizza base onto the floured surface.
- Top with tomato sauce, tomato halves, and mozzarella cheese. Drizzle with olive oil and season with salt and pepper to taste.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 290, Carbohydrate 35g, Protein 13g, Fat 12g

Pizza Bianca



Prep Time
20 min



Cook Time
90 sec



Dough Proofing Time
6-8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 4 cups all-purpose flour
- 1 1/3 cups lukewarm water
- 2 tsp salt
- 2 tsp active dry yeast

For the Topping:

- 1 cup tomato sauce
- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese

- 2-3 tbsp olive oil
- 1-2 cloves garlic, minced
- Salt and ground black pepper, to taste

Instructions:

- Add salt and all-purpose flour into the big bowl and mix well. Add yeast into the warm water in another bowl and dissolve it. Allow it to stand for 5 minutes until foamy.
- Make a well in the center of the flour mixture and pour in the yeast mixture. Stir until a dough forms.
- Turn the dough onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 6-8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Add the ricotta cheese with minced garlic, salt, and pepper into the bowl and mix well.
- Set aside the shredded mozzarella and grated Parmesan cheese.
- Once the dough has risen, punch it down and divide it into two equal parts. On a floured surface, roll out each portion into a circle.
- Spread the ricotta mixture and tomato sauce evenly over the pizza dough. Sprinkle the shredded mozzarella and grated Parmesan cheese on top. Drizzle with olive oil and season with salt and pepper.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 420, Carbohydrate 50g, Protein 20g, Fat 18g

Zucchini Pizza



Prep Time
20 min



Cook Time
90 sec



Dough Proofing Time
8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 4 cups all-purpose flour
- 1 ¼ cups warm water
- 2 tsp active dry yeast
- 1 tsp salt

For the Topping:

- 1 cup tomato sauce
- 1 ½ cups shredded mozzarella cheese
- 1 medium zucchini, thinly sliced

- 1 tbsp olive oil
- 2 cloves garlic, minced
- Fresh basil leaves
- Salt and black pepper to taste

Instructions:

- Add salt and all-purpose flour into the big bowl and mix well. Add yeast into the warm water in another bowl and dissolve it. Allow it to stand for 5 minutes until foamy.
- Make a well in the center of the flour mixture and pour in the yeast mixture. Stir until a dough forms.
- Turn the dough onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into two equal parts. On a floured surface, roll out each portion into a circle.
- Spread the tomato sauce, mozzarella cheese, zucchini, garlic, pepper, and salt. Drizzle with olive oil. Top with basil leaves.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 350, Carbohydrate 35g, Protein 15g, Fat 12g

Four Seasons Pizza



Prep Time
30 min



Cook Time
90 sec



Dough Proofing Time
8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 4 cups 00 flour or all-purpose flour
- 1 1/3 cups lukewarm water
- 1/2 tsp active dry yeast
- 2 tsp salt

For the Toppings:

- 1 cup tomato sauce
- 1 cup fresh mozzarella cheese, sliced
- 1/2 cup mushrooms, sliced

- 1/2 cup artichoke hearts, chopped
- 3.5 oz prosciutto
- 3.5 oz black olives, pitted and sliced
- 1 bell pepper, sliced
- Fresh basil leaves
- Olive oil, for drizzling
- Salt and pepper to taste

Instructions:

- Add salt and all-purpose flour into the big bowl and mix well. Add yeast into the warm water in another bowl and dissolve it. Allow it to stand for 5 minutes until foamy.
- Make a well in the center of the flour mixture and pour in the yeast mixture. Stir until a dough forms.
- Turn the dough onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, divide it into 4 equal portions.
- Roll out each portion into a round onto the floured surface.
- Spread a thin layer of tomato sauce over the base of each pizza. Arrange the mozzarella slices evenly over the sauce. Top with mushrooms, artichoke hearts, prosciutto, and olives, bell peppers and basil leaves.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel. Remove the pizza from the oven, using a Senwosa pizza peel. Drizzle with olive oil and season with pepper and salt. Slice and serve!

Nutrition Information:

Calories 800, Carbohydrate 95g, Protein 40g, Fat 30g

Arugula Pizza



Prep Time
20 min



Cook Time
90 sec



Dough Proofing Time
6-8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 3 $\frac{3}{4}$ cups all-purpose flour
- 1 $\frac{1}{3}$ cups warm water
- 2 tsp salt
- 1 $\frac{1}{2}$ tsp active dry yeast

For arugula:

- 1 cup tomato sauce
- 1 cup fresh mozzarella cheese, sliced

- $\frac{1}{2}$ cup Parmesan cheese, grated
- 2 cups fresh arugula
- 2 tbsp olive oil
- Salt and pepper to taste
- 1-2 cloves garlic, minced

Instructions:

- Add salt and all-purpose flour into the big bowl and mix well. Add yeast into the warm water in another bowl and dissolve it. Allow it to stand for 5 minutes until foamy.
- Make a well in the center of the flour mixture and pour in the yeast mixture. Stir until a dough forms.
- Turn the dough onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 6-8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the risen dough and divide it into 2-3 portions. On a floured surface, stretch each portion into a thin round pizza crust.
- Place the dough on a pizza peel or baking sheet. Spread a thin layer of tomato sauce over the dough. Arrange the mozzarella slices evenly on top. Sprinkle with Parmesan, minced garlic, salt, and pepper. Top with arugula.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 500, Carbohydrate 50g, Protein 20g, Fat 20g

Seafood Pizza



Prep Time
15 min



Cook Time
90 sec



Dough Proofing Time
6-8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 2 1/4 cups all-purpose flour
- 1 tsp salt
- 1 tsp instant yeast
- 1 cup warm water

For the Topping:

- 1/2 cup tomato sauce
- 1/2 cup mozzarella cheese, shredded
- 1/2 cup cooked shrimp, peeled and deveined

- 1/2 cup calamari rings
- 1/4 cup mussels, cleaned and de-bearded
- 2 tbsp fresh parsley, chopped
- 1-2 cloves garlic, minced
- 1 tbsp extra-virgin olive oil
- 1/2 tsp dried oregano
- Salt and pepper to taste

Instructions:

- Add the flour, salt, and yeast into the bowl and mix well. Add the warm water, mixing until a dough forms. Knead on a floured surface for 8-10 minutes, or until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 6-8 hours, or until doubled in size.
- Combine the seafood with minced garlic, chopped parsley, and a drizzle of olive oil into the bowl. Season with salt and pepper.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the dough and divide it into 2 equal portions. Roll each portion out into a circle on a floured surface.
- Spread the tomato sauce over each dough circle. Sprinkle shredded mozzarella cheese over the sauce. Distribute the cooked seafood over the cheese.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 400, Carbohydrate 35g, Protein 20g, Fat 15g

Sweet Potato Pizza



Prep Time
20 min



Cook Time
90 sec



Dough Proofing Time
6-8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 2 1/4 cups all-purpose flour
- 1 cup warm water
- 1/2 tsp salt
- 1 tsp active dry yeast

For the Sweet Potato Topping:

- 1 cup San Marzano tomatoes
- 1 sweet potato, peeled and thinly sliced
- 2 tbsp olive oil
- 1/2 tsp salt

- 1/4 tsp black pepper
- 1/2 tsp smoked paprika
- 1/2 cup tomato sauce
- 1/2 cup fresh mozzarella cheese, sliced
- 1/4 cup goat cheese, crumbled
- 1 tbsp balsamic glaze

Instructions:

- Add the flour, salt, and yeast into the bowl and mix well. Add the warm water, mixing until a dough forms. Allow it to stand for 5 to 10 minutes.
- Knead on a floured surface for 8-10 minutes, or until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 6-8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into two equal portions. Roll out each portion into a thin pizza base.
- Toss the sweet potato slices with olive oil, salt, pepper, and smoked paprika.
- Spread a thin layer of tomato sauce and 1 cup San Marzano tomatoes over each base. Distribute the roasted sweet potato slices evenly over the sauce.
- Scatter the fresh mozzarella and goat cheese over the sweet potatoes.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 350, Carbohydrate 45g, Protein 14g, Fat 15g

Chicken Alfredo Pizza



Prep Time
20 min



Cook Time
2 min



Dough Proofing Time
6-8 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 1 1/2 tsp salt

For the Alfredo Sauce:

- 1/2 cup heavy cream
- 1/4 cup unsalted butter
- 1/2 cup grated Parmesan cheese
- 1 garlic clove, minced

- Salt and pepper to taste

Pizza Topping:

- 1 cup San Marzano tomatoes
- 1 cup cooked chicken, shredded or diced
- 1 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese

Instructions:

- Add the flour, salt, and yeast into the bowl and mix well. Add the warm water, mixing until a dough forms. Allow it to stand for 5 to 10 minutes.
- Knead on a floured surface for 8-10 minutes, or until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 6-8 hours, or until doubled in size.
- Add butter into the saucepan and heat it. Add the minced garlic and cook for 1 minute until fragrant. Stir in the heavy cream and bring to a simmer. Cook for 2-3 minutes, and then add the Parmesan cheese. Stir until melted and smooth.
- Season with salt and pepper. Remove from heat and let cool.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the risen dough and divide it into 2-3 equal portions. Roll out each portion into a thin circle on a floured surface.
- Spread a thin layer of Alfredo sauce over the dough. Sprinkle shredded mozzarella cheese over the sauce, then top with cooked chicken and San Marzano tomatoes. Sprinkle with additional Parmesan cheese. Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel. Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 550, Carbohydrate 50g, Protein 25g, Fat 25g

Truffle Pizza



Prep Time
20 min



Cook Time
2 min



Dough Proofing Time
8 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 1 1/2 tsp salt

For the toppings:

- 1 cup San Marzano tomatoes
- 1/2 cup tomato sauce
- 1 1/2 cups shredded mozzarella cheese
- 1/4 cup black truffle paste or truffle oil

- 1/2 cup thinly sliced fresh mushrooms
- 1/4 cup grated Parmesan cheese
- 1 tbsp extra-virgin olive oil
- Salt and black pepper to taste

Instructions:

- Add the flour, salt, and yeast into the bowl and mix well. Add the warm water, mixing until a dough forms. Allow it to stand for 5 to 10 minutes.
- Knead on a floured surface for 8-10 minutes, or until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the dough and divide it into 2 portions. Roll out the dough on a floured surface.
- Spread the tomato sauce, San Marzano tomatoes, mozzarella cheese, black truffle paste, mushrooms, parmesan cheese, pepper, and salt over the dough. Drizzle with olive oil.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 350, Carbohydrate 35g, Protein 15g, Fat 20g

Spicy Tomato Pizza



Prep Time
20 min



Cook Time
90 sec



Dough Proofing Time
8 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 1 1/2 tsp salt

For the toppings:

- 1 cup San Marzano tomatoes
- 1 tsp red pepper flakes
- 1/2 cup mozzarella cheese, shredded

- 1/4 cup sliced black olives
- 1/4 cup sliced jalapeños
- 1-2 cloves garlic, minced
- 2 tbsp extra-virgin olive oil
- Salt to taste

Instructions:

- Add the flour, salt, and yeast into the bowl and mix well. Add the warm water, mixing until a dough forms. Allow it to stand for 5 to 10 minutes.
- Knead on a floured surface for 8-10 minutes, or until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the dough and divide it into 2 portions. Roll out the dough on a floured surface. Spread the spicy tomato sauce over the dough. Sprinkle with mozzarella cheese. Add sliced jalapeños and black olives. Drizzle with extra-virgin olive oil and season with a little salt.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

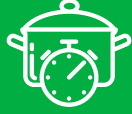
Nutrition Information:

Calories 350, Carbohydrate 35g, Protein 15g, Fat 20g

Egg and Ham Pizza



Prep Time
20 min



Cook Time
2 min



Dough Proofing Time
8 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 4 cups 00 flour or all-purpose flour
- 1 1/2 tsp salt

For the toppings:

- 1/2 cup tomato sauce
- 1 cup shredded mozzarella cheese
- 4-6 slices of cooked ham

- 2 eggs
- Fresh basil leaves
- 1 tbsp olive oil
- Salt and pepper to taste

Instructions:

- Add the flour, salt, and yeast into the bowl and mix well. Add the warm water, mixing until a dough forms. Allow it to stand for 5 to 10 minutes.
- Knead on a floured surface for 8-10 minutes, or until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2 portions. Roll out one portion on a floured surface into a thin round.
- Spread the tomato sauce onto the pizza dough. Sprinkle the mozzarella cheese over the sauce. Place the slices of ham on the pizza. Create two small wells in the toppings and carefully crack an egg into each.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 300, Carbohydrate 25g, Protein 15g, Fat 10g

Carbonara Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
8 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 1 1/2 tsp salt

For the toppings:

- 1/2 cup tomato sauce
- 1/2 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1/2 cup shredded mozzarella cheese

- 1/2 cup cooked and crumbled pancetta
- 1/4 cup sliced black pepper
- 1-2 eggs
- Freshly ground black pepper to taste

Instructions:

- Add yeast and warm water into the bowl and mix well. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Add the heavy cream, tomato sauce, and grated Parmesan cheese into the bowl and mix well.
- Punch down the dough and divide it into 2 portions. Roll out the dough on a floured surface. Spread the Parmesan cream mixture, mozzarella cheese and crumbled pancetta. Carefully crack the eggs onto the pizza.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

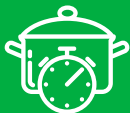
Nutrition Information:

Calories 350, Carbohydrate 35g, Protein 16g, Fat 20g

Pisan Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
8 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 1 1/2 tsp salt

For the toppings:

- 1/2 cup tomato sauce
- 1 cup shredded mozzarella cheese
- 1/4 cup sliced black olives
- 1/4 cup sliced red onions

- 1/2 cup cooked and crumbled Italian sausage
- 1/4 cup thinly sliced prosciutto
- 1/2 cup cherry tomatoes, halved
- Fresh basil leaves
- 1 tbsp extra-virgin olive oil
- Salt and freshly ground black pepper to taste

Instructions:

- Add yeast and warm water into the bowl and mix well. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the dough and divide it into 2 portions. Roll out the dough on a floured surface. Spread the tomato sauce evenly over the dough. Sprinkle with mozzarella cheese. Add the black olives, red onions, cooked sausage, prosciutto, and cherry tomatoes. Season with salt and pepper, and drizzle olive oil.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 320, Carbohydrate 35g, Protein 15g, Fat 20g

Tuscan Chicken Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
8 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 1 1/2 tsp salt

For the toppings:

- 1/2 cup tomato sauce
- 1 1/2 cups shredded mozzarella cheese
- 1 cup cooked chicken breast, diced
- 1/4 cup sun-dried tomatoes, chopped

- 1/4 cup black olives, sliced
- 1/4 cup artichoke hearts, sliced
- 1/4 cup red onion, thinly sliced
- 1 tbsp fresh basil leaves, torn
- 2 tbsp olive oil
- Salt and pepper to taste
- 1 tsp dried oregano

Instructions:

- Add yeast and warm water into the bowl and mix well. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the dough and divide it into 2 portions. Roll out the dough on a floured surface.
- Spread the tomato sauce and mozzarella cheese over the dough. Add the cooked chicken, sun-dried tomatoes, black olives, artichoke hearts, and red onion. Drizzle with olive oil, and season with salt, pepper, and dried oregano.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

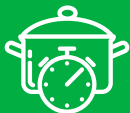
Nutrition Information:

Calories 350, Carbohydrate 35g, Protein 15g, Fat 20g

Florentine Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
8 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 1 1/2 tsp salt

For the toppings:

- 1/2 cup tomato sauce
- 1 1/2 cups shredded mozzarella cheese
- 1 cup fresh spinach leaves
- 1/4 cup grated Parmesan cheese

- 2 cloves garlic, minced
- 1/4 cup sliced black olives
- 1/4 cup artichoke hearts, sliced
- 1 tbsp extra-virgin olive oil
- Salt and freshly ground black pepper to taste
- 1 tsp dried oregano

Instructions:

- Add yeast and warm water into the bowl and mix well. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the dough and divide it into 2 portions. Roll out the dough on a floured surface to your desired thickness. Spread the tomato sauce evenly over the dough. Sprinkle with mozzarella cheese and Parmesan cheese. Add the spinach leaves, sautéed garlic, black olives, and artichoke hearts. Drizzle with extra-virgin olive oil and season with salt, pepper, and dried oregano.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

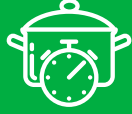
Nutrition Information:

Calories 270, Carbohydrate 35g, Protein 12g, Fat 16g

Anchovy Pizza



Prep Time
30 min



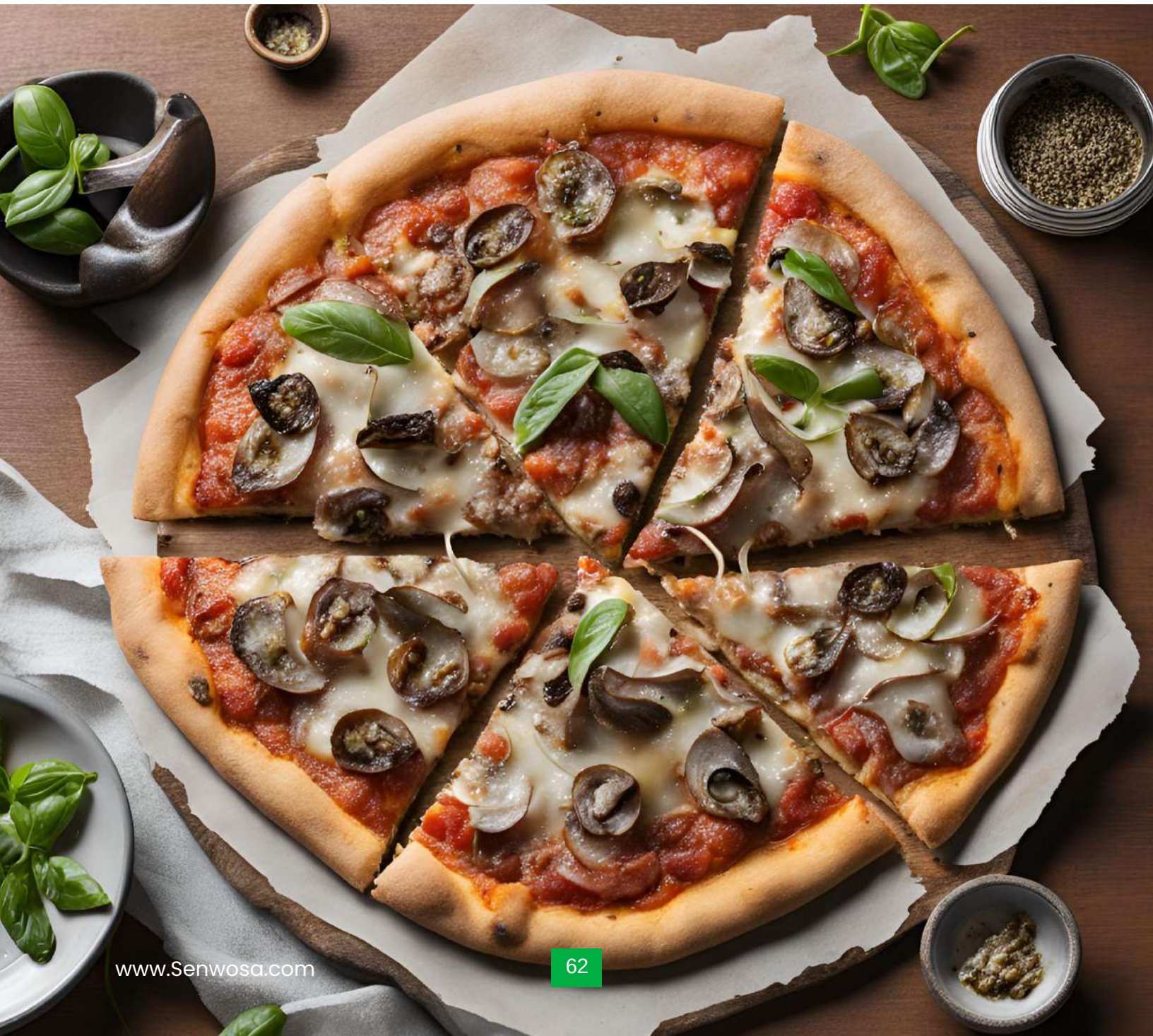
Cook Time
2 min



Dough Proofing Time
8 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 1 1/2 tsp salt

For the toppings:

- 1/2 cup tomato sauce
- 1 1/2 cups shredded mozzarella cheese
- 2 oz anchovy fillets, drained
- 1/4 cup sliced black olives

- 1 tbsp capers
- 1 tbsp extra-virgin olive oil
- 1 tsp dried oregano

Instructions:

- Add yeast and warm water into the bowl and mix well. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 8 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the dough and divide it into 2 portions.
- Roll out the dough on a floured surface. Spread the tomato sauce evenly over the dough. Sprinkle with mozzarella cheese. Arrange anchovy fillets evenly over the pizza. Add black olives and capers. Drizzle with extra-virgin olive oil and sprinkle with dried oregano.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 280, Carbohydrate 35g, Protein 14g, Fat 18g

Pepperoni Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup pizza sauce

- 2 cups mozzarella cheese, shredded
- 1 cup pepperoni, sliced
- 1 tbsp olive oil
- 1 tsp dried oregano
- 1 tsp dried basil

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth or plastic wrap, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 equal portions.
- Roll out each portion into the circle onto the floured surface. Spread a thin layer of tomato sauce over the pizza dough. Sprinkle the shredded mozzarella cheese over the sauce. Top with sliced pepperoni over the cheese. Sprinkle with dried oregano and basil.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 60-90 seconds, turning every 20 seconds for an even bake using a Senwosa Pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 350, Carbohydrate 35g, Protein 15g, Fat 18g

BBQ Chicken Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ to 4 cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup BBQ sauce

- 1 ½ cups cooked chicken, shredded or diced
- 1 cup red onion, thinly sliced
- 1 ½ cups shredded mozzarella cheese
- ½ cup shredded cheddar cheese
- 1 tbsp olive oil
- Salt and pepper, to taste

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 equal portions. Roll out each portion into circle.
- Spread a thin layer of BBQ sauce over the pizza dough. Place the cooked chicken over the sauce. Scatter the red onion slices over the chicken. Sprinkle with mozzarella and cheddar cheese.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 350, Carbohydrate 50g, Protein 25g, Fat 20g

Mushroom Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ to 4 cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup Buffalo sauce

- 2 cups fresh mozzarella cheese, sliced or shredded
- 1 cup mushrooms, thinly sliced
- 2 tbsp olive oil
- 1 clove garlic, minced
- 1 tsp dried oregano
- 1 tsp dried thyme
- Salt and pepper, to taste
- ¼ cup Parmesan cheese, grated

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 equal portions. Roll out each portion into circle.
- Spread a buffalo sauce and mozzarella cheese over the pizza dough. Top with mushrooms, parmesan cheese, garlic, dried thyme, and oregano.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 300, Carbohydrate 45g, Protein 15g, Fat 15g

Salmon Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
1-1.5 hrs



Serving
2 -3 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ to 4 cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup crème fraîche or sour cream
- 1 tbsp lemon juice

- 2 cups fresh spinach leaves
- 4 oz smoked salmon, sliced
- 1 small red onion, thinly sliced
- 1 tbsp capers
- 1 cup shredded mozzarella cheese
- 2 tbsp fresh dill, chopped
- Salt and pepper, to taste

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 equal portions. Roll out each portion into circle.
- Spread a thin layer of crème fraîche or sour cream over the pizza dough. Drizzle with lemon juice. Top with spinach leaves, smoked salmon, red onion, capers, and mozzarella cheese.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 450, Carbohydrate 45g, Protein 20g, Fat 15g

Spinach Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup spicy red sauce

- 1 ½ cups fresh mozzarella cheese, sliced or shredded
- 2 cups fresh spinach leaves
- 1 clove garlic, minced
- ¼ cup grated Parmesan cheese
- 2 tbsp extra-virgin olive oil
- Salt and pepper, to taste

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 equal portions. Roll out each portion into circle.
- Spread a thin layer of spicy red sauce, spinach, minced garlic, pepper, and salt. Top with mozzarella cheese and parmesan cheese. Drizzle with olive oil.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 400, Carbohydrate 45g, Protein 20g, Fat 15g

Broccoli Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ to 4 cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup pesto sauce
- 1 ½ cups mozzarella cheese, shredded

- 1 cup broccoli florets, steamed or blanched
- ¼ cup Parmesan cheese, grated
- 2 tbsp olive oil
- 1 clove garlic, minced
- ¼ tsp red pepper flakes
- Salt and pepper, to taste

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 portions. Roll out each portion into circle onto the floured surface.
- Spread a thin layer of pesto sauce over the dough. Sprinkle shredded mozzarella cheese evenly over the sauce. Add broccoli florets over it. Drizzle with olive oil and sprinkle with Parmesan cheese, minced garlic, red pepper flakes, salt, and pepper.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 350, Carbohydrate 40g, Protein 15g, Fat 10g

Greek Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup hot sauce
- 1 ½ cups crumbled feta cheese

- 1 cup sliced black olives
- 1 cup sliced cherry tomatoes
- ½ cup sliced red onion
- 1 cup shredded mozzarella cheese
- 1 tbsp dried oregano
- 1 tbsp olive oil
- Salt and pepper, to taste

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 portions. Roll out each portion into circle onto the floured surface.
- Spread a thin layer of hot sauce over the pizza dough. Top with crumbled feta cheese, black olives, cherry tomatoes, and sliced red onion over the sauce. Sprinkle shredded mozzarella cheese on top and season with dried oregano, salt, and pepper.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 350, Carbohydrate 45g, Protein 20g, Fat 20g

Hawaiian Pizza



Prep Time
20 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2-3 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ to 4 cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup pizza sauce
- 2 cups mozzarella cheese, shredded

- 1 cup sliced ham
- 1 cup pineapple chunks
- ¼ cup sliced red onions
- 1 tbsp olive oil
- Salt and pepper, to taste

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 portions. Roll out each portion into circle onto the floured surface.
- Spread a thin layer of tomato sauce over the pizza dough. Sprinkle shredded mozzarella cheese evenly over the sauce. Top with sliced ham, sliced red onion, and pineapple chunks.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel. Remove the pizza from the oven, using a Senwosa pizza peel. Season with pepper and salt. Slice and serve!

Nutrition Information:

Calories 350, Carbohydrate 45g, Protein 20g, Fat 15g

Mexican Pizza



Prep Time
20 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ to 4 cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup salsa
- 1 cup cooked ground beef or chicken

- 1 cup black beans, drained and rinsed
- 1 cup corn kernels
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 cup sliced black olives
- 1/2 cup diced red onion
- 1 jalapeño, thinly sliced

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic. Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 portions. Roll out each portion into circle onto the floured surface.
- Spread a thin layer of salsa over the pizza dough. Top with cooked ground beef or chicken over the salsa. Sprinkle with black beans, corn kernels, and black olives. Add the diced red onion and jalapeño slices. Sprinkle the shredded cheddar and mozzarella cheeses evenly over the toppings.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 400, Carbohydrate 45g, Protein 20g, Fat 15g

Buffalo Chicken Pizza



Prep Time
20 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ to 4 cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup buffalo sauce
- 2 cups cooked chicken, shredded

- 2 cups mozzarella cheese, shredded
- ½ cup crumbled blue cheese
- 1 tbsp olive oil
- 1 cup celery, thinly sliced
- Salt and pepper to taste

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 portions. Roll out each portion into circle onto the floured surface.
- Spread a thin layer of buffalo sauce over the pizza dough. Top with shredded chicken, mozzarella cheese, and crumbled blue cheese.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 450, Carbohydrate 45g, Protein 25g, Fat 15g

Sun-Dried Tomato Pizza



Prep Time
20 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ to 4 cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup tomato sauce
- 1 cup sun-dried tomatoes, chopped

- 2 cups fresh mozzarella cheese, sliced or shredded
- ¼ cup grated Parmesan cheese
- 1 tbsp extra-virgin olive oil
- 1 tsp dried oregano
- 1 tsp dried basil
- Salt and pepper, to taste

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic. Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 portions. Roll out each portion into circle onto the floured surface.
- Spread a thin layer of tomato sauce over the pizza dough. Distribute the sun-dried tomatoes evenly over the sauce. Add the mozzarella cheese and sprinkle with Parmesan cheese. Drizzle with extra-virgin olive oil and season with dried oregano, dried basil, salt, and pepper.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 350, Carbohydrate 45g, Protein 20g, Fat 12g

Chicken Fajita Pizza



Prep Time
20 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup tomato sauce or salsa

- 1 ½ cups cooked chicken breast, shredded or sliced
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 small onion, sliced
- 1 cup shredded cheddar cheese
- 1 tsp ground cumin
- 1 tsp smoked paprika
- ½ tsp chili powder
- ½ tsp garlic powder
- Salt and pepper, to taste

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic. Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 portions. Roll out each portion into circle onto the floured surface.
- Add pepper, salt, garlic powder, chili powder, paprika, cumin, onion, and sliced bell pepper into the bowl and mix well. Keep it aside.
- Toss the cooked chicken with olive oil. Spread a thin layer of tomato sauce or salsa over the pizza dough. Top with seasoned bell peppers, onions, shredded chicken and cheese. Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 400, Carbohydrate 40g, Protein 20g, Fat 20g

Chicken Sausage Pizza



Prep Time
20 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 2 ¼ tsp active dry yeast
- 1 ½ cups warm water
- 3 ½ to 4 cups all-purpose flour
- 2 tbsp olive oil
- 1 ½ tsp salt
- 1 tsp sugar

For the Topping:

- 1 cup tomato sauce
- 1 ½ cups shredded mozzarella cheese

- 1 cup cooked chicken sausage, sliced
- 1 cup sliced bell peppers
- ½ cup sliced red onion
- 1 tbsp olive oil
- 1 tsp dried oregano
- 1 tsp dried basil
- Salt and pepper, to taste

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 portions. Roll out each portion into circle onto the floured surface.
- Spread a thin layer of tomato sauce and shredded mozzarella cheese evenly over the sauce. Top with chicken sausage slices, bell peppers, and red onions. Drizzle with olive oil and season with dried oregano, dried basil, salt, and pepper.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 450, Carbohydrate 40g, Protein 20g, Fat 20g

Meat Lover's Pizza



Prep Time
10 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the Dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 2 tbsp olive oil
- 1 1/2 tsp salt
- 1 tsp sugar

For the toppings:

- 1/2 cup tomato sauce
- 1 1/2 cups shredded mozzarella cheese

- 1/2 cup cooked and crumbled Italian sausage
- 1/2 cup cooked and crumbled bacon
- 1/2 cup sliced pepperoni
- 1/4 cup sliced ham
- 1/4 cup cooked and crumbled ground beef
- 1/4 cup sliced black olives
- 1 tsp dried oregano
- 1 tsp garlic powder

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1-1.5 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 portions. Roll out each portion into circle onto the floured surface.
- Spread the tomato sauce and mozzarella cheese onto the pizza dough. Add the cooked meats (sausage, bacon, pepperoni, ham, and ground beef) and optional black olives. Sprinkle with dried oregano and garlic powder.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 350, Carbohydrate 35g, Protein 20g, Fat 20g

Focaccia Pizza



Prep Time
10 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 4 cups all-purpose flour
- 1/4 cup olive oil
- 1 1/2 tsp salt
- 1 tsp sugar

For the toppings:

- 1 cup cherry tomatoes, halved
- 1/2 cup black olives, pitted

- 1 cup mozzarella cheese
- 1 tbsp fresh rosemary leaves
- 1/4 cup grated Parmesan cheese
- Salt and pepper to taste
- Extra-virgin olive oil, for drizzling

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic. Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 2 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- After the dough has doubled in size, punch it down and transfer to a floured surface. Roll or stretch the dough to a rectangular shape.
- Place the dough on a pizza peel lined with parchment paper. Dimple the dough all over with your fingers. Drizzle with olive oil. Arrange the cherry tomatoes, olives, and rosemary evenly over the dough. Sprinkle with salt, pepper, and Parmesan cheese if using. Top with mozzarella cheese.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 400, Carbohydrate 50g, Protein 10g, Fat 15g

Sicilian Pizza



Prep Time
40 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 4 cups all-purpose flour
- 1 1/2 cups warm water
- 2 1/4 tsp active dry yeast
- 2 tbsp olive oil
- 1 tsp sugar
- 1 1/2 tsp salt

For the toppings:

- 1 1/2 cups tomato sauce
- 2 cups shredded mozzarella cheese

- 1/2 cup grated Parmesan cheese
- 1/2 cup sliced pepperoni
- 1 tsp dried oregano
- 1 tsp garlic powder
- 1/2 cup chopped olives
- 2 tbsp olive oil

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic. Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 2 hours, or until doubled in size.
- Punch down the dough and roll it out into a rectangle or square.
- Grease a baking tray or pizza stone with olive oil and place the dough on it. Let the dough rise again for 30 minutes.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- After the second rise, spread tomato sauce evenly over the dough. Sprinkle with mozzarella cheese, Parmesan cheese, and any other toppings like pepperoni, olives, or meats. Sprinkle with dried oregano and garlic powder. Drizzle a little olive oil over the top. Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 280, Carbohydrate 35g, Protein 12g, Fat 12g

New York-Style Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 2 ¼ tsp active dry yeast
- 1 1/2 cups warm water
- 4 cups bread flour
- 1 tbsp sugar
- 2 tbsp olive oil
- 1 1/2 tsp salt

For the toppings:

- 1/2 cup tomato sauce
- 2 cups shredded mozzarella cheese

- 1/2 cup pepperoni slices
- 1 tsp dried oregano
- 1 tsp garlic powder
- Olive oil for brushing the crust

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 2 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Once the dough has risen, punch it down and divide it into 2-3 equal parts. Roll out the dough into a large thin circle on a floured surface for a classic New York-style.
- Spread the tomato sauce evenly across the dough. Top with mozzarella cheese and pepperoni slices. Brush the crust with olive oil.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 250, Carbohydrate 35g, Protein 12g, Fat 12g

Vegetarian Pizza



Prep Time
30 min



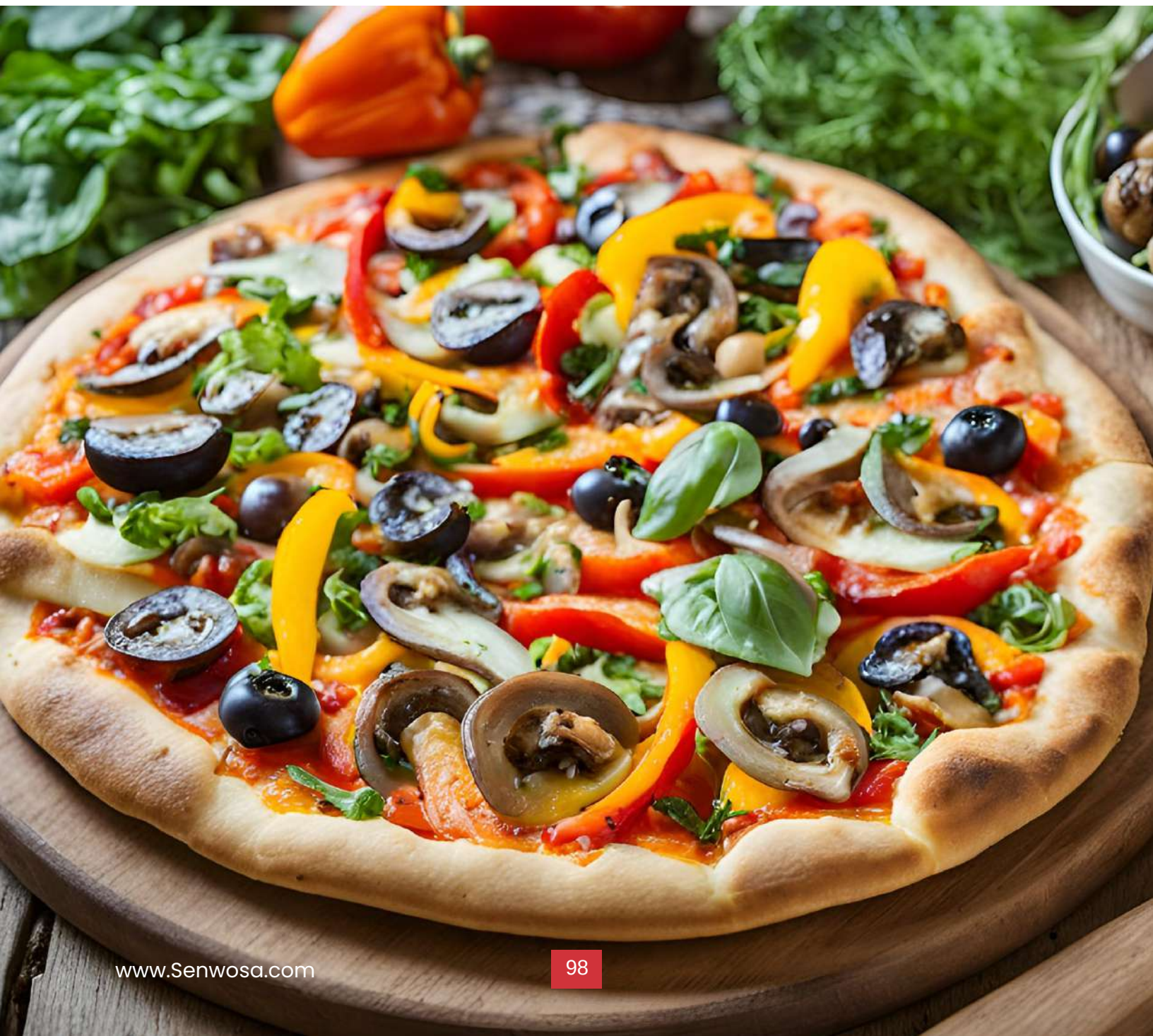
Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 2 tbsp olive oil
- 1 1/2 tsp salt
- 1 tsp sugar

For the toppings:

- 1/2 cup tomato sauce

- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup sliced bell peppers
- 1/2 cup sliced mushrooms
- 1/4 cup red onion, thinly sliced
- 1/4 cup sliced black olives
- 1/2 cup cherry tomatoes, halved
- 1 tsp dried oregano
- 1 tsp garlic powder
- 2 tbsp olive oil

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 2 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the dough and divide it into 2 portions. Roll the dough out on a floured surface.
- Spread the tomato sauce and shredded mozzarella cheese over the sauce.
- Top with sliced bell peppers, mushrooms, onions, olives, and cherry tomatoes.
- Sprinkle with dried oregano and garlic powder, and drizzle with olive oil.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel. Slice and serve!

Nutrition Information:

Calories 200, Carbohydrate 25g, Protein 8g, Fat 12g

Cheese Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 2 tbsp olive oil
- 1 1/2 tsp salt
- 1 tsp sugar

For the toppings:

- 1/2 cup tomato sauce
- 2 cups shredded mozzarella cheese

- 1/4 cup grated Parmesan cheese
- 1 tsp dried oregano
- 1 tsp garlic powder

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 2 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the dough and divide it into 2 portions. Roll out the dough on a floured surface. Spread the tomato sauce, mozzarella cheese and Parmesan cheese. Top with dried oregano and garlic powder.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 300, Carbohydrate 30g, Protein 12g, Fat 12g

Chicken Tikka Masala Pizza



Prep Time
30 min



Cook Time
2 min



Dough Proofing Time
2 hrs



Serving
2 pizzas



Ingredients:

For the dough:

- 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 3 1/2 cups all-purpose flour
- 2 tbsp olive oil
- 1 1/2 tsp salt
- 1 tsp sugar

For the topping:

- 1/2 cup tikka masala sauce
- 1 1/2 cups shredded mozzarella cheese

- 1 cup cooked chicken tikka, cubed or shredded
- 1/2 cup sliced red onion
- 1/2 cup sliced bell peppers
- 1/4 cup fresh cilantro leaves
- 1 tsp ground cumin
- 1 tsp garam masala
- 1/2 cup plain yogurt

Instructions:

- Add yeast and sugar into the bowl and mix well. Add warm water and mix again. Allow it to stand for 5 minutes.
- Add flour and salt into the big bowl and mix well. Make a well in the center and pour in the yeast mixture and olive oil. Mix until a dough forms.
- Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 2 hours, or until doubled in size.
- Preheat the pizza oven to 932°F (500°C). If using conventional oven, preheat to 250-300°C (480-570°F) or as high as possible, and adjust the baking time accordingly.
- Punch down the dough and divide it into 2 portions. Roll out the dough on a floured surface.
- Spread the tikka masala sauce and mozzarella cheese. Top with cooked chicken tikka, sliced red onion, and bell peppers. Sprinkle with ground cumin and garam masala.
- Slide the pizza onto a lightly floured Senwosa pizza peel and transfer it to the preheated outdoor oven.
- Bake for 1-2 minutes, turning every 20 seconds for an even bake using a Senwosa pizza Turning Fork or Turning Peel.
- Remove the pizza from the oven, using a Senwosa pizza peel.
- Slice and serve!

Nutrition Information:

Calories 350, Carbohydrate 35g, Protein 12g, Fat 12g