

DELICIOUS

Homemade

Straight from the Garden

A little out of the ordinary

PIZZA



**A collection of recipes and ideas
for Totally Fun Pizza Night**





Pizza night doesn't have to be delivery *again*. The same toppings. The same cardboard box. Ugh. Have some family fun by making pizza at home. Use store-bought ready-made crust or dough, add fresh mozzarella, herbs and tomatoes from the garden, crisp bacon or sausage, veggies...Easy!

This collection will spark ideas for never-boring, never-ordinary, gourmet pizzas to create in your family kitchen.

THANKS TO MY FOODIE
FRIENDS, JON & CARA FOR
THEIR INSPIRING PIZZAS





SOME WORDS ABOUT DOUGH

Lots of choices out there when it comes to pizza crust/dough: homemade, frozen, pre-baked, par-baked, cauliflower, lavash or pita bread.

The pizzas featured in this book use a par-baked (partially baked) crust before adding the toppings.

Roll out dough to desired thickness. Add any or all of the following: salt, pepper, crushed red pepper, shredded mozzarella, drizzle of olive oil.

For a thin, crispy crust, par-bake at 425-450 degrees F for 4-7 minutes.

For a thick, chewy crust, par-bake at 425-450 degrees F for 1-2 minutes.

Add toppings and bake at 425-450 degrees F for 8-10 minutes or until crust turns golden brown.

Visit laura-lucas.com/flixy-mom
for homemade dough & cauliflower
crust recipe





SERRANO HAM, FIG JAM, BLUE CHEESE, FRIED EGG

Scrambled or fried eggs are delicious on pizza

Spread store-bought or homemade fig jam on the crust. Layer the Serrano ham then sprinkle on blue cheese crumbles.

While the pizza is baking at 425-450 F for 8-10 min, fry up some eggs, placing them on top after pizza cools for a few minutes.

Finish with black pepper.





THREE MUSHROOM, BURRATA, GOAT CHEESE

Burrata cheese has an outer shell of mozzarella with curd & cream on inside

The mushrooms used here are oyster, cremini & shiitake.

Use dollops of Burrata & goat cheese.

Drizzle olive oil on top.

Bake at 425-450 F for 8-10 min.





REUBEN: PASTRAMI, SAUERKRAUT, SWISS

Delicious twist on a classic sandwich

Store-bought or homemade sauerkraut & deli pastrami are topped with grated Swiss cheese.

Bake at 425-450 F for 8-10 min.





PEACH, SERRANO HAM, BLUE CHEESE, TARRAGON

The sweetness of peach pairs perfectly with the tangy blue cheese & salty ham

Layer fresh sliced mozzarella on the crust. Top with fresh sliced peach, Serrano ham, and sprinkle with blue cheese & tarragon. Bake at 425-450 F for 8-10 min.





TOMATO, PESTO

Garden fresh cherry tomatoes make this delish

Spread store-bought or homemade pesto sauce on crust. Add lots of fresh mozzarella then place burst cherry tomatoes on top. Bake at 425-450 F for 8-10 min.

Burst the cherry tomatoes by placing them in pan with olive oil. Turn up heat to medium, cover. Check after 4-5 minutes to see if the tomatoes have burst.





SKIRT STEAK, TOMATO

Low carb lavash bread used here is easy on blood sugar levels

Use grilled or pan-fried skirt steak & sliced Roma tomatoes on top of fresh mozzarella. Sprinkle with a dash of crushed red pepper.

Bake at 425-450 F for 8-10 min.





BACON, SERRANO HAM, PINEAPPLE, ONION

For pineapple lovers

Start with sauce, then layer bacon, ham, pineapple, adding fresh mozzarella last. Sprinkle with a dash of crushed red pepper. Finish with thin-sliced white onion.

Bake at 425-450 F for 8-10 min.





GRAPE, SERRANO HAM, GOAT CHEESE, BALSAMIC REDUCTION

*Roast the grapes until they burst, get soft,
wilted & slightly charred*

Spread balsamic reduction sauce on crust,
then layer goat cheese, grapes and fresh
mozzarella. Finish with thin slices of ham.
Bake at 425-450 F for 8-10 min.

To make the balsamic reduction, combine 1 cup good
quality balsamic vinegar with 1 teaspoon sugar in small
saucepan. Bring to boil. Reduce to medium heat & simmer
for 20-30 min, stirring occasionally. Remove from heat.
Sauce will thicken as it cools.





BLT: BACON, LETTUCE, TOMATO

Charred lettuce gives this an authentic taste

Spread shredded or sliced mozzarella on crust. Sprinkle some blue cheese crumbles for extra flavor. Top with diced bacon, burst cherry tomatoes. Finish with charred lettuce.

Bake at 425-450 F for 8-10 min.

Char the lettuce by adding some oil to a skillet and cooking for three minutes.

Burst the cherry tomatoes by placing them in pan with olive oil. Turn up heat to medium, cover. Check after 4-5 minutes to see if the tomatoes have burst.





SALAMI, BLACK OLIVE, GREEN PEPPER

Good quality salami will perfect this pizza

Spread preferred marinara sauce on crust, then shredded mozzarella. Top with salami, green pepper & black olives. Finish with more mozzarella & crushed red pepper.

Bake at 425-450 F for 8-10 min.





BOSC PEAR, BLUE CHEESE

These pears are in season starting late September

Drizzle some good quality extra virgin olive oil on crust. Cover with shredded or sliced fresh mozzarella. Add the pears & blue cheese. Finish with more olive oil. Bake at 425-450 F for 8-10 min.





ARTICHOKE, ANCHOVY, BLACK OLIVE, FIVE CHEESE

For anchovy lovers

The five cheeses used are goat, ricotta, blue cheese, fresh mozzarella & shredded mozzarella. Use coarsely chopped canned artichoke hearts (water-packed, not marinated). Finish with black olives & anchovies.

Bake at 425-450 F for 8-10 min.

