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Pizza Party

Recipes





Detroit-Style Pizza

SERVES 4

Prep Time: 10 mins Total Time: 25 mins

- 6 oz. (175 g) Muenster cheese (2 cups/500 mL grated)
- 4 oz. (125 g) low-moisture mozzarella cheese (1 cup/250 mL grated)
- ½ tbsp (7 mL) vegetable oil
- Flour for sprinkling
- 1 lb. (454 g) frozen pizza dough, thawed
- ¼ tsp (1 mL) **Italian Seasoning Mix**
- 24 pepperoni slices
- 1/3 cup (75 mL) pizza sauce

1. Preheat the oven to 500°F (260°C). Use a grater to grate both cheeses.
2. Brush the **12" (30-cm) Cast Iron Skillet** with oil using the **Chef's Silicone Basting Brush**. On a lightly floured surface, stretch the dough to a 10" (25-cm) square using the **Baker's Roller®**.
3. Transfer the dough to the skillet and press to fill the pan. Thoroughly pierce the dough with a fork. Top the dough with 1/8 *tsp (0.5 mL)* of the seasoning and place the pan on the stovetop. Cook over high heat for 2–3 minutes, or until the dough slightly puffs.
4. Remove the pan from the heat and top with *12* pepperoni slices, then both cheeses, making sure to cover the entire pizza, including the edges, with the cheese. Top with the remaining seasoning. Use a spoon to dollop the pizza sauce onto the dough. Add the remaining pepperoni slices and bake for 15 minutes on the bottom rack of the oven.

Cook's Tip:

Serve warmed pizza sauce on the side if desired.

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Broccoli Crust Pizza

SERVES 6

Prep Time: 10 mins Total Time: 30 mins

Crust

- 12 oz. (350 g) broccoli florets
- 2½ oz. (75 g) Parmesan cheese (about 1¼ cups/300 mL grated)
- 3 oz. (90 g) mozzarella cheese (about ¾ cup/175 mL grated)
- 3 garlic cloves
- 1 egg
- ½ cup (125 mL) almond flour
- ¼ tsp (1 mL) salt
- ¼ tsp (1 mL) black pepper

Toppings

- 8 oz. (250 g) fresh mozzarella cheese
- 1 avocado, pitted
- ¼ medium red onion
- ¼ cup (60 mL) prepared pesto (see cook's tip)
- 1 cup (250 mL) arugula
- ½ lemon

1. Preheat the oven to 425°F (220°C). Place parchment paper onto the **Rockcrok® Grill Stone** or **White Large Round Stone**.
2. Place the broccoli florets into the **Manual Food Processor** and process until very finely chopped.
3. Add the broccoli to a medium mixing bowl and microwave, covered, on HIGH, for 2 minutes. Remove the bowl from the microwave.
4. Grate the Parmesan and mozzarella. Press the garlic with the **Garlic Press**. Add the cheeses and remaining crust ingredients to the bowl and stir until combined.
5. Place the broccoli mixture onto the stone and spread it evenly, leaving a ½" (1.25-cm) border (see photo in cook's tip). Bake for 20–22 minutes, or until the crust is lightly browned.
6. Slice the mozzarella and avocado with the **Quick Slice**. Slice the onion with the **Simple Slicer** on the No. 1 setting. Top the broccoli crust with pesto, cheese, arugula, avocado, and onion. Use the **Citrus Press** to juice the lemon over the pizza.

Cook's Tip:

To make your own pesto, place 2 cups (500 mL) of basil, ¼ cup (50 mL) of pine nuts, and 1 peeled garlic clove in the **Manual Food Processor** and process until finely chopped. Add ⅓ cup (75 mL) of olive oil, 1 oz. (30 g) of grated Parmesan cheese, ⅛ tsp (0.5 mL) of salt, and ⅛ tsp (0.5 mL) of black pepper. Process to the desired consistency, removing the lid and scraping down the sides of bowl as needed.



White Pizza

SERVES 6

Prep Time: 5 mins Total Time: 20 mins

- ½ lb. (250 g) prepared pizza dough
- Cornmeal for dusting
- 1 tbsp (15 mL) olive oil
- 2 garlic cloves, pressed
- 4 oz. (125 g) mozzarella cheese, coarsely grated (1 cup/250 mL)
- ½ oz. (15 g) Parmesan cheese, finely grated (¼ cup/60 mL)
- ½ cup (125 mL) whole milk ricotta cheese
- ¼ cup (60 mL) oil-packed, sun-dried tomatoes, drained and chopped
- Salt and pepper
- 4–5 chopped basil leaves

1. Place the **Pizza Stone** on the middle rack of the oven, and preheat the oven to 450°F (230°C) for up to 30 minutes (see cook's tips).
2. Place the dough on a lightly floured surface and flatten with your hands. Starting at the center and working outwards, turn and stretch the dough into a 12" (30-cm) round disk, forming a lip around the edge. Fold the dough in half twice.
3. Transfer the dough to a pizza peel dusted with cornmeal and unfold.
4. Combine the olive oil and garlic; brush on the dough. Sprinkle with mozzarella and Parmesan. Spoon on dollops of ricotta. Top with chopped tomatoes, salt, and pepper.
5. Transfer the pizza onto the stone in the oven and bake until the crust is browned and the cheese is melted, about 12–15 minutes. Top with basil just before serving.

Cook's Tips

Pizza crust gets even crispier when cooked on a preheated stone. If you don't have a stone that can be preheated, add a few extra minutes to the cook time.

Check out your local pizzeria or supermarket for fresh or frozen dough. Or, you can easily make your own. See our website for our *Homemade Pizza Dough* and *5-Minute Dough* recipes.

Leftover dough? Tightly wrap and freeze it. You can thaw it overnight in the fridge or let it sit on the counter for about an hour.

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Grilled Spinach, Basil & Honey Pizza

SERVES 8

Prep Time: 5 mins Total Time: 20 mins

- ¼ cup (60 mL) cornmeal for dusting
- 1 pkg (13.8 oz./391 g) refrigerated pizza dough
- 8 cups (2 L) fresh baby spinach
- 3 garlic cloves
- 8 oz. (250 g) mozzarella cheese, divided (2 cups/500 mL grated)
- ½ cup (125 mL) part-skim ricotta cheese
- ¼ cup (50 mL) loosely packed fresh basil leaves, divided
- 2 tbsp (30 mL) honey, divided
- ½ tsp (5 mL) salt

1. Heat the **Nonstick Double Burner Grill** over medium heat for 3–5 minutes.
2. Use the **Powdered Sugar Shaker** to generously sprinkle cornmeal over a large, clean cutting board. Unroll the pizza dough over the cornmeal. Use the **Baker's Roller®** to roll the dough into a 16" x 8" (40.5-cm x 20-cm) rectangle. Sprinkle with additional cornmeal.
3. Fold the dough in half, then gently lift and place it in one half of the pan (see cook's tip). Carefully unfold the dough and stretch it to fit the bottom of the pan. Cook for 3–5 minutes, or until dark grill marks appear.
4. Place the spinach and garlic pressed with the **Garlic Press** in a **Classic Batter Bowl**. Microwave, uncovered, for 1–2 minutes on HIGH for the spinach to wilt. Use the back of a **Mix 'N Scraper®** to press out the excess water; discard.
5. Grate the mozzarella.
6. Add the ricotta, *half* of the mozzarella, *half* of the basil grated with the **Herb Mill**, *half* of the honey, and salt to the batter bowl. Mix well.
7. Use the **Large Chef's Tongs** to flip the crust, then reduce the heat to medium-low. Spread the spinach mixture evenly over the crust, then top with the remaining mozzarella. Cook for 5–7 minutes, or until the cheese is melted and the crust is browned.
8. Drizzle with the remaining honey and grate the remaining basil over the top before serving.

Cook's Tip

Want to make your own dough? Try the *5-Minute Dough* recipe on pamperedchef.com or pamperedchef.ca.

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Homemade Pizza Dough

SERVES 6

Prep Time: 10 mins Total Time: 2 hour 10 mins

- 1¾ cup (425 mL) all-purpose flour
- 1½ tsp (7 mL) instant yeast
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) sugar
- ¾ cup (175 mL) warm water (120–130°F/49–55°C)
- 1 tbsp (15 mL) olive oil, plus more for brushing

1. Combine all the dry ingredients. Add the warm water and olive oil. Stir until combined. If it seems too dry (has a crumbly exterior and unable to form a smooth ball) you can add an additional teaspoon of warm water.
2. Transfer onto a lightly floured surface and gently knead until it forms a smooth, firm ball, about 5–6 minutes.
3. Brush the bottom of a bowl with olive oil, add the dough, and brush oil on the top to coat.
4. Cover with plastic wrap or a clean kitchen towel and let rise until doubled in size, about 1–2 hours.
5. When ready to make a pizza, place the dough onto a lightly floured surface and flatten with your hands, starting at the center and working outwards, turning and stretching into a 12" (30-cm) round disk, forming a lip around the edge.

Cook's Tips

Mix in **Enrichables™ Pea Protein** with the dry ingredients in the first step.

When you're ready to make a pizza, do what that pros do: Dust a pizza peel with cornmeal so the dough easily transfers onto your pizza stone or baking surface.

Instant yeast, also called rapid-rise yeast, is easier to use since it doesn't need to be dissolved in water before adding to the dry ingredients. You can use active dry yeast, just dissolve it in warm water first. Active dry yeast requires a lower temp than instant yeast, so check the package for the correct temperature.

You can cut the rising time in about half with the **Quick Cooker**; it takes just an hour on the PROOF setting.

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Dessert Pizza

SERVES 16

Prep Time: 5 mins Total Time: 30 mins

- 1 pkg (16.5 oz./468 g) refrigerated sugar cookie dough
- 1 (8 oz./250 g) cream cheese, softened
- ⅓ cup (75 mL) sugar
- 4 cups (1 L) assorted fresh fruit such as strawberries, kiwi, bananas or peaches; blueberries or raspberries

1. Preheat your oven to 350°F (180°C). For the crust, shape the cookie dough into a ball. Place the dough in the center of the **White Large Round Stone** or **Rockcrok® Grill Stone** and flatten slightly with the palm of your hand. Using a lightly floured **Baker's Roller®**, roll out the dough to a 12" (30-cm) circle, about ¼" (6-mm) thick.
2. Bake the sugar cookie dough for 18–20 minutes or until it is a light golden brown. Move the pan from the oven to the **Stackable Cooling Rack** and cool for 10 minutes. Cool completely.
3. For the topping, combine the cream cheese and sugar in a small bowl; mix well. Spread the mixture evenly over the top of the cookie. Arrange fruit over the cream cheese mixture. Cut into 16 wedges with the **Pizza & Crust Cutter**. Serve using a **Mini Serving Spatula.**

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Taffy Apple Pizza

SERVES 16

Prep Time: 5 mins Total Time: 40 mins

- 1 pkg (18 oz./540 g) refrigerated sugar cookie dough
- 1 pkg (8 oz./250 g) cream cheese, softened
- ½ cup (125 mL) packed brown sugar
- ¼ cup (60 mL) creamy peanut butter
- ½ teaspoon (2 mL) vanilla
- 2 medium Granny Smith apples
- ¼ cup (60 mL) caramel ice cream topping
- ½ cup (125 mL) peanuts, chopped

1. Preheat the oven to 350°F (176°C). Shape the cookie dough into a ball and place the dough in the center of the **Pizza Stone**; flatten the dough slightly. Using a lightly floured **Baker's Roller®**, roll out the dough into a 14" (35-cm) circle, about ¼" (6-mm) thick. Bake for 16–18 minutes, or until the dough is a light golden brown. Remove the stone from the oven and let it cool for 10 minutes. Carefully loosen the cookie from the baking stone using a bread knife; let the cookie cool completely on the baking stone.
2. Combine the cream cheese, brown sugar, peanut butter, and vanilla in a **Small Batter Bowl** and mix well. Spread the cream cheese mixture evenly over the baked cookie.
3. Peel, core, and slice the apples using the **Apple Peeler, Corer & Slicer**. Cut the apple slices in half and arrange them evenly over the cream cheese mixture.
4. Microwave the ice cream topping on HIGH for 30–45 seconds, or until warm; drizzle the topping evenly over the apples. Chop the peanuts using a **Food Chopper**; sprinkle the nuts over the apples. Cut the pizza into wedges.

Cook's Tips

Dip the apple slices in lemon-lime flavored carbonated soda or lemon juice to prevent them from turning brown.

Add a touch of spice to this dessert pizza by sprinkling ground cinnamon over the apple slices in Step 3.