



Creamy Ricotta Hawaiian pizza



A 10 inch Pizza



Approx 3 hours

INGREDIENTS:

For Pizza Dough

1 cup, whole wheat flour

1 cup, all-purpose flour

1 Teaspoon Sugar

Active Dry Yeast

Half cup warm Milk

salt, according to taste



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Toppings

Pizza sauce

Mozzarella cheese

Parmesan Cheese

Pineapple chunks

Onion sliced

Basil

Sundried Tomato

Ricotta cheese

DIRECTION:

For Pizza Dough

- Activate dry yeast by putting a spoon in warm milk and sugar, let it stand for 5-10 mins.
- Take whole wheat flour and all-purpose flour, salt in a mixing bowl. Make some space in between and pour a little solution of yeast.
- Combine everything with little water. It will be sticky at first.
- Dust some flour on the surface and bring down the dough from the bowl.
- Knead with the help of your palm by stretching it. After good kneading place it in the bowl and keep it for proofing for an hour by placing a damp cloth over it.
- After an hour punch the dough which has become double in size and knead again. keep it for second proofing for half an hour.



- Your pizza dough is ready. Cut it into halves. Save the other for future use.

Preparing the pizza

- With the help of your fingers stretch it into an approx ten-inch round form.
- Leaving the edges, smother it with pizza sauce. Grate some mozzarella over it.
- Place all the toppings, Sprinkle Parmesan and put dollops of Ricotta all over.
- Save the basil for last.
- Preheat oven at 200c (390F)
- Place pizza for 25-30 mins. You will notice crust is cooked, cheese melts and ricotta gets some browning.
- Take out your pizza, let it cool down and sprinkle it with basil leaves.
- Enjoy your heavenly piece.

NOTE:

- If you are short on time, you may use readymade pizza crusts. Rest of the recipe remains the same.
- Try to use fresh cheeses to get the best taste.
- If you don't have spicy sundried tomato, you may use the regular ones.

