

how to
MAKE PIZZA
AT HOME

5 Recipes for Family Pizza Night!



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Hello, Friend!

I'm so happy you've downloaded this book and I hope you find the recipes inside to be delicious and enjoyable.

Friday night is pizza night in our house. My kids ages seven, five and two - even know what Friday night means! It seems like it's always been a tradition, but we only started it five years ago.

I don't know about you, but I'm tired of the same old pepperoni pizza routine. There is so much you can do with pizza beyond pepperoni and sausage. (That being said, that combination is still made weekly at our house.)

I started experimenting with toppings that made my mouth water. Caramelized onions, sun-dried tomatoes, fresh herbs and different cheese varieties turned pizza night into something I look forward to. The great thing about making pizza is everyone gets to choose their own toppings! All of these recipes are customizable so if you don't care for gouda, switch it out for mozzarella.

If this book does anything for you my hope is that it will spark your imagination to create new pizza combinations that will make family pizza night more delicious. Making pizza together as a family each week makes me happy. It makes my kids happy. I hope those memories will stick with them long after the pizza is eaten.

Happy Pizza Making!

Angela

Pizza Making Tools

Here are a few tools that I LOVE for pizza making!

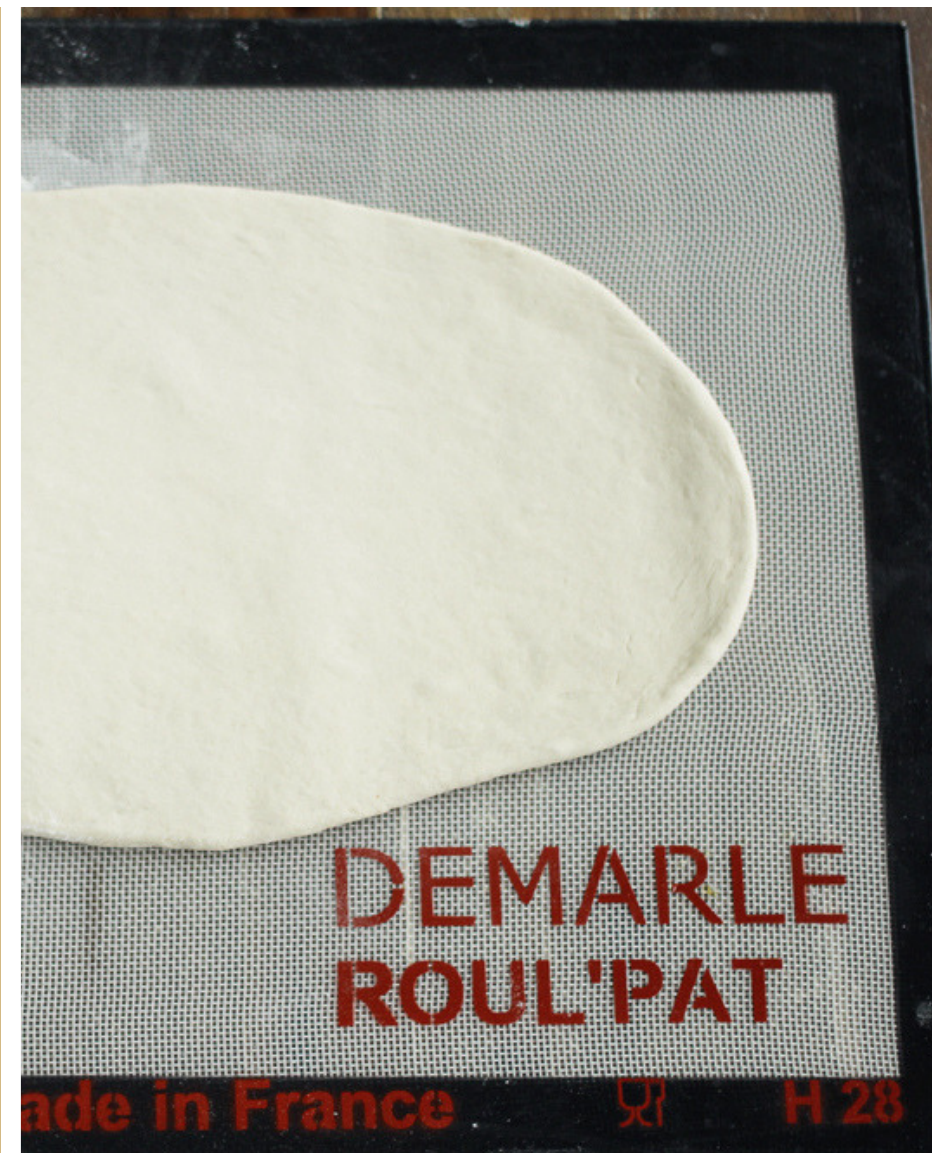


SILPAT

For baking I place my pizza on a Silpat. It's completely non stick, which means I don't have to worry about cooking spray or my pizza dough sticking to the pan. Just use a normal jelly roll or cookie sheet to place the Silpat on. Click on this text to take you to the Silpat on Amazon.

ROUL'PAT

Rolling out pizza dough is so much more enjoyable with a non-stick work surface like the Roul'pat. Click on this text to take you to the Roul'pat on Amazon.



CUTTING THE PIE

I love a good metal scraper tool to cut my dough. After baking if you're using a Silpat you'll need to move the pizza off the Silpat to cut it. I know several people who cut their pizza with kitchen shears. I prefer to slide mine onto a large wooden cutting board and slice it using a traditional pizza slicer.



Pizza Dough



INGREDIENTS:

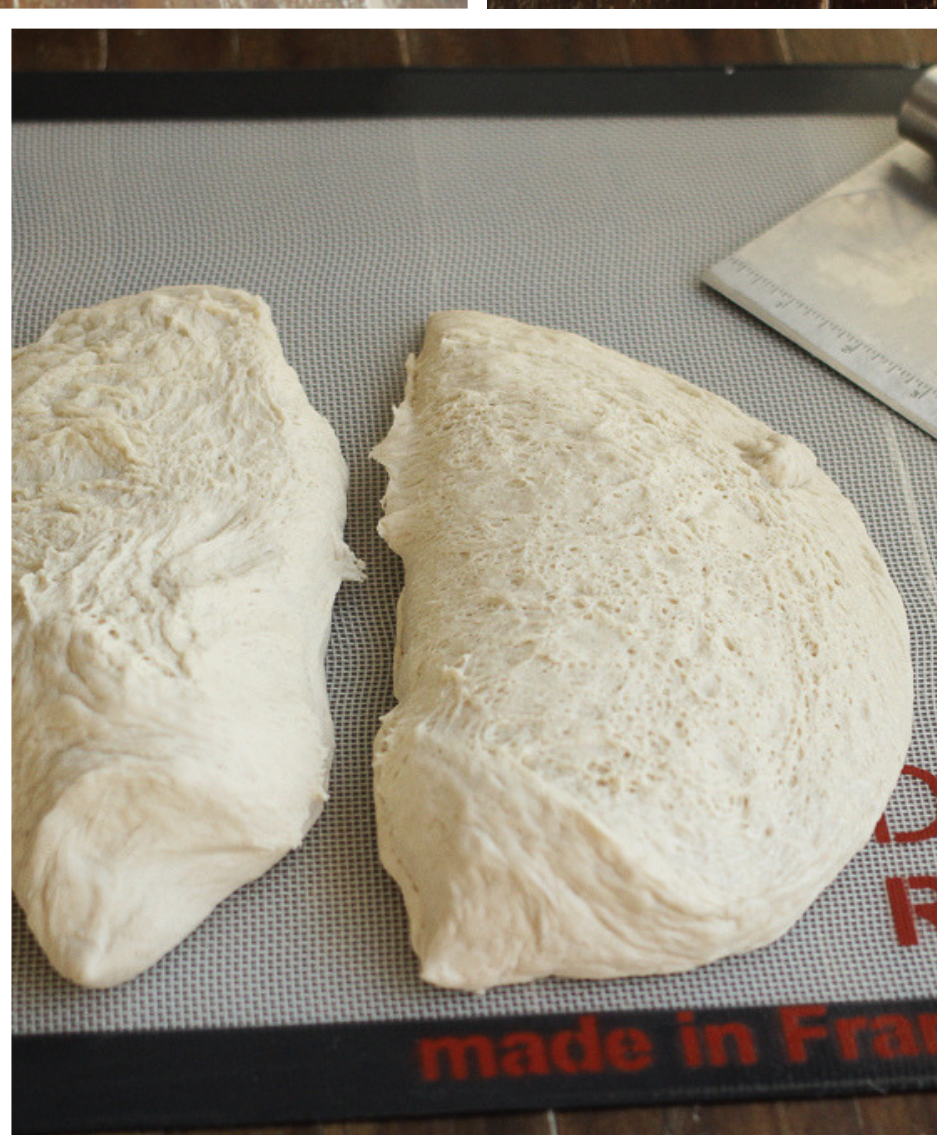
- 1/2 cup warm water
- 2 1/4 tsp. yeast
- 4 cups (22 oz.) bread flour, plus more for dusting
- 1 1/2 tsp. salt
- 1 1/4 cup water, at room temperature
- 2 tbsp. extra-virgin olive oil

**If you would like to make a whole wheat crust use 2 cups of bread flour and 2 cups whole wheat flour.

1. Measure 1/2 cup of warm water into a 2-cup liquid measuring cup. Sprinkle the yeast over the top and set aside for 5 minutes, it should start to foam.
2. In the bowl of a stand mixer mix the bread flour and salt, give it a quick stir to combine.
3. Pour 1 1/4 cup of room temperature water into the measuring cup with the yeast-water mixture.
4. With the mixer on low speed and with the bread hook attachment, pour in the yeast-water mixture as well as the olive oil. Mix until a cohesive dough is formed.
5. Knead on low speed until smooth and elastic, about 5 minutes.
6. Transfer to a lightly oiled bowl, turning once to coat. Cover with plastic wrap and let rise until doubled in size, 1 1/2-2 hours.
7. Press down the dough to deflate it. Transfer the dough to a lightly floured work surface or a Roul'pat. Divide the dough into two equal pieces. Form each piece of dough into a smooth, round ball. Let the dough relax for at least 10 minutes but no longer than 30 minutes.

8. Roll out the dough out and then transfer it to your baking surface, a Silpat lined pan or pizza pan. Brush the outer edge lightly with olive oil. Baking directions follow in each pizza recipe.







Caprese

INGREDIENTS:

- Pizza Dough
- Olive Oil
- Traditional red pizza sauce
- Thinly sliced tomato
- Fresh mozzarella, sliced into rounds
- Fontina cheese, shredded
- Fresh basil, sliced
- Balsamic Glaze

1. Preheat the oven to 450.
2. Roll out the dough per dough making instructions. Place on Silpat. Brush edges of the crust with olive oil.
3. Spread a nice layer of pizza sauce over the crust. Lay mozzarella and tomato slices on top of the sauce.
4. Sprinkle shredded fontina and sliced basil over the entire pizza. Drizzle balsamic glaze over the top.
5. Bake for 10-12 minutes. Until crust is golden brown. Let cool for 5 minutes, slice and serve.

Balsamic glaze is a thicker, sweeter version of balsamic vinegar. You can usually find a bottle of it in your grocery store. It adds the perfect flavor to the top of this pizza, which is just like your favorite caprese salad! I also highly recommend splurging for fontina cheese- a semi-soft Italian cheese that can't be replicated by anything else. It melts perfectly and tastes fantastic!



SILP





INGREDIENTS:

- Pizza Dough
- Olive Oil
- Traditional red pizza sauce
- 2-3 Slices cooked bacon, sliced into small pieces
- 3-4 oz. Italian sausage, cooked and crumbled
- Pepperoni
- 1/2 cup Italian shredded cheese blend

*Prep ahead: Cook bacon & sausage

1. Preheat the oven to 450.
2. Roll out the dough per dough making instructions. Place on Silpat. Brush edges of the crust with olive oil.
3. Spread a nice layer of pizza sauce over the crust. Cover with all your meats and then sprinkle with cheese.
4. Bake for 10-12 minutes. Until crust is golden brown. Let cool for 5 minutes, slice and serve.

This is the pizza that gets made every week for my kids. They are meat lovers- they won't touch a vegetable but put a meaty pizza down and they gobble it up! My husband is also fond of this combination, I mean- bacon! :)





Tuscan Mushroom

INGREDIENTS:

- Pizza dough
- Olive oil
- 1 cup sliced baby bella mushrooms
- 2 cloves garlic, minced
- 2 tablespoons fresh rosemary
- 1/4-1/3 cup sun-dried tomato pesto
- 1/4 cup sliced sun-dried tomatoes
- 1/2 cup havarti cheese, shredded
- 1/2 cup white cheddar, shredded

1. In a saute pan over medium heat toss your mushrooms in 1 tablespoon of olive oil and cook until they release their juices, about 5-8 minutes. Add the minced garlic and rosemary and cook for a minute or two longer. Remove from heat and set aside.
2. Preheat the oven to 450.
3. Roll out the dough per dough making instructions. Place on Silpat. Brush edges of the crust with olive oil.
3. Spread a layer of sun-dried tomato pesto over crust. Spread cheeses evenly over pizza. Sprinkle the mushroom mixture over the cheese and then finish with chopped sun-dried tomatoes.
4. Bake for 10-12 minutes, until crust is golden brown. Let cool for 5 minutes, then slice and serve!

I'm in love with this pizza. It's the perfect meatless option for vegetarian friends and it tastes AMAZING. The combination of garlic, mushrooms and sun-dried tomatoes is just perfect. In the photos you'll see that I left the sun-dried tomatoes whole, I don't recommend that. When left whole they are hard to bite into and it's all you taste in that bite. I have made this several times and prefer to cut them up nice and small so the flavor is dispersed throughout the pizza.





SILPAT



SILPAT



SILPAT

Chicken Bacon Ranch



INGREDIENTS:

- Pizza dough
- Olive oil
- Bottled Ranch Dressing or Cilantro Lime Ranch
- 1/4 cup red onions, diced
- 1 cup Italian blend shredded cheese
- 2-3 Slices of cooked bacon, diced
- 1/2 cup cooked chicken breast diced, or shredded chicken from a rotisserie chicken
- 1 Avocado

Prep ahead- Cook chicken breast & bacon.

1. Preheat the oven to 450.
2. Roll out the dough per dough making instructions. Place on Silpat. Brush edges of the crust with olive oil.
3. Spread a layer of ranch dressing evenly on the pizza. Sprinkle the red onions over the sauce and then add the cheese. After cheese layer the chicken and bacon.
4. Bake for 10-12 minutes, until crust is golden brown.
5. Remove from oven and place slices of avocado on top. Let cool for 5 minutes. Slice and Serve!

This pizza was inspired by a pizza that I used to order at California Pizza Kitchen that had avocado on it. You might think this is totally weird but trust me, it's delicious! Most of the time when I make this pizza I use a traditional bottle of Hidden Valley ranch for the sauce, however if I happen to have a jar of my homemade cilantro ranch dressing in the fridge I use it. Either way this pizza is such a nice break from your typical red sauce pepperoni pizza! Click on this text to take you to the cilantro ranch recipe.





Chicken Apple Onion



INGREDIENTS:

- Pizza dough
- Olive oil
- Alfredo sauce, a jar of store bought works perfect
- 1 Apple (I like fuji)
- 1/2 cup gouda shredded
- 1/2 cup havarti shredded
- 1/2 cup cooked diced or shredded chicken
- 1/2 cup caramelized onions
- 2-3 slices cooked diced bacon

Prep ahead- Cook chicken, bacon and make caramelized onions

1. Preheat the oven to 450.
2. Roll out the dough per dough making instructions. Place on Silpat. Brush edges of the crust with olive oil.
3. Spread a layer of alfredo sauce evenly on the pizza. Slice the apple in thin rounds or slices no more than 1/8" thick. Place them evenly on the pizza. Sprinkle the cheeses over the entire pizza. After cheese layer add onions, chicken and bacon.
4. Bake for 10-12 minutes, until crust is golden brown. Let cool for 5 minutes. Slice and Serve!

Caramelized onions have a special place in my heart. Seriously friends, they are packed with sweet delicious flavor and this pizza is taken to a new level with the addition of caramelized onions! Click on this text to take you to my recipe and video for how to make them!





A few more tips!

All of my recipes call for taking time to prepare your homemade pizzas. We don't always have that time and I don't want you to get the idea that I never order delivery. Trust me, I do. However I find the Fridays that I spend time in the afternoon prepping for pizza night by making the dough and cooking up some caramelized onions I start looking forward to dinner. I find joy in the simple task of cooking. Something about mixing up that dough and letting it rise is so satisfying!

If you're not at home during the day make your dough the night before, let it rise and then put the ready to roll out dough in the fridge wrapped in plastic wrap. Make sure to let the dough come to room temperature before you roll it out.

A rotisserie chicken is kind of like the miracle answer to all my dinner questions. It's perfect for a pizza topping as well! Pick apart a chicken and use a little bit of it for pizzas, then use it for enchiladas, tacos, or chicken salad the next day.

I can't wait to hear how you are enjoying these recipes with your family. Be sure to tag me on facebook or Instagram @handmadeintheheartland and if you have questions feel free to email me at handmadeintheheartlandblog@gmail.com

xoxo,
Angela