

Homemade Pizza with Toppings Extravaganza

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  1
h 10 m

Serves:  8

Contains:   

Preference: Dairy

Difficulty: Medium

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Cuisines: Italian

This recipe yields enough dough for three delicious homemade pizza pies.

Customize your pizza with these four savory toppings options: sautéed eggplant, sautéed peppers and mushrooms, sautéed vegetables, or sardines with onions and tomatoes. Perfect for pizza night, a Melave Malka, or even a rainy day activity.

Ingredients (43)

Pizza

- 2 ounces yeast
- 2 cups water or juice
- 2 tablespoons sugar
- 6 cups flour
- 4 tablespoons oil

- 1 tablespoon salt
 - 1 and 1/2 pounds grated cheese
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Tomato Sauce

- 16 ounces **Gefen Tomato Sauce**
 - 1/4 cup oil
 - 2 teaspoons oregano
 - 1 teaspoon onion powder
 - 1 teaspoon garlic powder
 - 1/4 teaspoon pepper
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Pepper and Mushroom Topping

- 2 peppers, thinly sliced
 - 1 and 1/2 pounds mushrooms, sliced
 - 12 ounces **Gefen Tomato Sauce**
 - 3/4 teaspoon salt
 - dash of pepper
 - 1 and 1/2 teaspoons oregano
 - 1 and 1/2 pounds grated cheese
 - 2 large onions, minced
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Vegetable Topping

- 3 onions, minced
- 1/4 cup oil
- 3 peppers, cut into thin strips
- 3 tomatoes, thinly sliced

- 1 and 1/2 teaspoons salt
 - dash of pepper
 - 1 and 1/2 teaspoons oregano
 - 1 and 1/2 pounds grated cheese
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Eggplant Topping

- 2 large onions, diced
 - 4 tablespoons oil
 - 1 eggplant, peeled and cubed
 - 3 large tomatoes, chopped
 - 3/4 teaspoon salt
 - 1 and 1/2 teaspoons oregano
 - 1 and 1/2 pounds grated cheese
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Sardine Topping

- 8 ounces **Sea Castle Sardines**, mashed
 - 1 medium onion, sliced
 - 2 medium tomatoes, sliced
 - 4 ounces **Gefen Tomato Sauce**
 - dash salt
 - dash pepper
 - 1/2 teaspoon oregano
-

Start Cooking

Basic Pizza

1.

Dissolve yeast and sugar in warm water. Combine all dough ingredients and knead to a soft dough.

2. Let rise for 30 minutes. Divide into three parts. Roll out each part to fit a 14-inch baking sheet.
3. Prepare the topping of your choice (see below) or follow these directions if you prefer your pizza plain: Combine ingredients for tomato sauce. Spread over dough. Sprinkle half a pound of grated cheese on each pizza pie. Bake at 400 degrees Fahrenheit for 20 minutes.

For the Pepper and Mushroom Topping

1. Sauté onion in oil until limp, add pepper and mushrooms and cook, covered, over low heat for 20 minutes. Add tomato sauce, salt and pepper and cook for an additional 10 minutes.
2. Spread one third of the mixture over each pizza pie dough. Sprinkle oregano and cheese. Bake as directed above.

Variation:

Add broccoli and cauliflower florets before baking.

For the Vegetable Topping

1. Sauté onion in oil until transparent. Add vegetables and salt and sauté over medium heat until limp.
2. Arrange over dough. Sprinkle oregano and cheese. Bake as directed above.

Variation:

Add broccoli and cauliflower florets before baking.

For the Eggplant Topping

1. Sauté onion in oil until limp, then add vegetables and spices. Cook over low heat for 45 minutes.
2. Spread one third of topping over each pizza dough. Sprinkle cheese over topping. Bake as directed above.

For the Sardine Topping

1. Spread sardines onto dough. Arrange onion and tomato slices. Mix tomato sauce with spices and spread over vegetables.
2. Mix tomato sauce with spices and spread over vegetables. Bake as directed above.

Credits

Photography and Styling by: Elazar Klein Studio