Pizza Variations: Red, White, and Green

Serves a crowd · Makes 1 large pizza per variation (serves 3–4)

Ken's note: TBD

Start with a crust and sauce from Pizza Basics, then choose a color. Add fresh toppings (arugula, basil) after baking. Bake at 500°F (475°F on a baking sheet) until the crust is golden and the cheese bubbles, 12–15 minutes on a sheet, 6–9 on a steel.

Ingredients

- **Clam, potato and rosemary, or ricotta, mushroom, and thyme** are other white-pizza ideas.

Method

Notes

Red (tomato sauce)

- **Margherita:** sauce, torn fresh mozzarella, and basil after baking, with a drizzle of olive oil.
- **Pepperoni, sausage, or the works:** low-moisture mozzarella with pepperoni, cooked sausage, peppers, onion, or mushrooms.
- **Hot honey:** pepperoni, jalapeño, and a drizzle of honey.
- **Meatball:** sliced Italian Meatballs and ricotta.
- **Korean BBQ Rib Pizza:** use this sauce instead: whisk ¾ cup BBQ sauce, ¼ cup gochujang, 1 Tbsp rice wine vinegar, 2 Tbsp brown sugar, and 2 Tbsp tomato paste. Spread on the crust, top with 2 cups mozzarella, 2 cups shredded cooked pork ribs (Master Ribs or Smoked Pulled Pork), ⅓ cup sliced red onion, and ½ cup diced pineapple if you like. Bake, then top with cilantro, scallions, and sesame seeds. Pickled red onion, smoked Gouda, or jalapeño are good additions.

White (no tomato)

- **Garlic and olive oil:** brush the crust with olive oil and rub with garlic. Top with mozzarella and Parmesan. Add spinach or ricotta if you like.
- **Philly Cheesesteak:** make a white sauce: melt 1 Tbsp butter, whisk in 1 Tbsp flour for a minute, whisk in ½ cup cold milk with 2 minced garlic cloves and simmer until thick; add ¼ tsp salt, pepper, a pinch of nutmeg, and ¼ cup Parmesan. Spread on the crust (leave a ½-inch border) with half the cheese (2 cups mozzarella or half mozzarella and half provolone, total). Add 1 sliced green pepper, ½ sliced sweet onion, and 4 oz sliced mushrooms sautéed in a little oil 3–4 minutes, and about 8 oz sliced sautéed thin steak (8 Steak-Ums work; so do thinly sliced ribeye or leftover steak). Top with the remaining cheese. Bake 12–15 minutes; broil 1–2 minutes at the end.
- **Pancetta and Pear:** caramelize 1 sliced onion in 1 Tbsp butter or oil with a pinch of salt, about 20 minutes. Brown 6 oz chopped pancetta, pour off most of the fat, and simmer ½ cup cream with 1 tsp chili paste (optional) and 1 Tbsp Parmesan for 3–5 minutes. Spread the cream on the crust, then top with 1 cup shredded Fontina, smoked Gouda, or mozzarella, the onions, 1 thinly sliced pear, pancetta, and ¼ cup toasted chopped walnuts. Bake 12–15 minutes. Top with a handful of arugula and extra Parmesan.

Green (pesto)

- **Pesto and mozzarella:** spread a thin layer of Basil Pesto (Sauces) on the crust, top with mozzarella, and add cherry tomatoes after baking.
- **Pesto chicken:** pesto, mozzarella, sliced cooked chicken, red onion, and sun-dried tomatoes.
- **Pesto and veggies:** pesto, ricotta dollops, zucchini, artichoke hearts, and olives.
- **Pesto, Parmesan, and prosciutto:** bake with pesto and mozzarella; top with prosciutto and arugula.