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A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

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PIZZA

1. Regular Pizza Base

Yeast	1 tsp (brand- glory pan, prestige, prime from Amazon)
Lukewarm water	
Sugar	2 tsp
Salt	1 tsp
Maida	2 cup

Cheese Burst Pizza

We use 1st recipe regular pizza base for dough and tortilla

Cheese sauce

Milk	½ cup
Cornstarch	½ tbsp
Cheese process	1 cup

Method: As per shown in video.

2. Thin Crust Pizza Base

Maida	2 cup
Yeast	1 tsp
Sugar	1 tsp
Salt	½ tsp
Semolina	2 tbsp
Oil	1 tbsp
Lukewarm water	

Method: as per shown in video.

We will make fresh dough pizza from thin crushed.

If we want already prepared base then after proving the dough punch it and make a roti like pizza base from help of maida and covered it with damp cloth for 10 min. and bake it for 180 degree for 8 to 10 min.

3. Wheat Flour Pizza Base

Wheat flour	1 cup
Warm water	
Oil	1 tbsp
Mixed herb	½ tsp
Sugar	½ tsp
Salt	½ tsp
Yeast	½ tsp



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Method: as per shown as video.

Margherita pizza: we make with whole wheat dough if you want you can use any kind of dough in Margherita pizza always use pizza sauce and both type of cheese no toppings on it.

4. Multi - Grain Pizza Base

Multi-grain flour	1cup
Warm water	
Oil	1 tbsp
Mixed herb	½ tbsp
Sugar	½ tsp
Salt	½ tsp
Yeast	½ tsp

Method: as per shown in video.

For multi grain flour we use ragi flour jowar flour millet flour and rajgira flour and whole wheat flour.

Farm house pizza: we use multi grain dough for it. you can use any types of dough for this.

Multi grain pizza base

Pizza sauce

Mozzarella and Amul cheese

For toppings mushroom and jalapeno.

Method for all types of dough

- 1 Take Yeast Add lukewarm Water and add sugar Keep For 10 Min
- 2 Add All The Remaining Ingredients Of Recipe.
- 3 Add Activated Yeast To Above Ingredients And Make Dough
- 4 Keep the Dough In A Bowl, Covered With Napkin, Till It Doubles
- 5 Remove Air
- 6 Roll Pizza Base
- 7 Prick With Fork
- 8 Apply Sauce, Cheese, Topping, Oregano, Chilli Flakes
- 9 bake at 200 to 220 degree for 20 to 25 min.



5. Pizza Sauce

Tomatoes	4 Large
Olive Oil	1 TBPS
Bay Leaves	2
Black Peppercorn	4
Chopped Garlic	1+1/2 TSP
Onions Very Fine Chopped	1/2 cup
Tomato Ketchup	4 TBSP
Sugar	1 TSP
Chilli PD	1/2 TSP
Salt to Taste	
Oregano	1 TSP

(you can store pizza sauce in freezer up to 3 month.)

6. No Yeast No Oven Pizza

Maida	1 Cup
Granulated Sugar	4 TSP
Salt	3/4 TSP
Butter	1+1/2 Tbsp
Baking pwd	1/2 tsp
Baking soda	1/2 tsp
Curd	2-3 tbsp
Milk as required but lukewarm	

Method

Make the dough like other dough

Cover the dough until double in size

Roll the dough using corn meal for dusting

Spread Pizza sauce and put the Tandoori topping on it. Then spread cheese over it. Cover it with lid and cook it

Tandoori Pizza Toppings

Marination

Paneer	1 CUP
Curd	1/4 CUP
Red Chilli pwd	1/2 TSP
Kasuri Methi	1/4 TSP
Ginger Garlic Paste	1 TSP
Garam Masala	1 TSP
Colour	

Salt as per taste

Method: Mix Everything of Marinate. Heat Heat Oil Add Marinated Paneer And Fry It.



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7. Soft Pizza Base

Use regular pizza base for making soft pizza.

Method: after proving the dough punch it and roll to required size and place on greased baking tray and after 10 min. prick it and bake 180 degree for 8 to 10 mint.

8. Dessert Pizza

Ready Soft Pizza Base

Nutella

Cheese

Choco chips

Method: Apply butter on both side of base and put both types of cheese and bake it for 7 min, apply nutella and choco chips.

9. Instant Pizza Sauce

Tomato ketchup 1/2 CUP

Oregano 1/2 TSP

Basil 1/2 TSP

Chilli Flakes 1 TSP

Salt 1/2 TSP

Chopped Garlic 1 TSP

Paprika 1 TSP

Method: mix all these things and make a sauce.

10. Pizza Twister

Regular pizza dough

Pizza sauce

Mozzarella cheese

As per shown as video

11. Pizza Lolipop

Regular pizza dough

Pizza sauce

Mozzarella and process cheese

For garnishing:

Tomato ketchup and mayonnaise

Method: As per shown as video

(we use mozzarella diced cheese from go brand and process cheese from Amul)



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12. Veg Broccoli Pizza

Soft pizza base

Pizza sauce

Both Cheese

For topping

Broccoli and veges.

- **For cheese corn pizza for topping you will use lots of cheese and boil sweet corn**