

# Homemade Pizza

**Prep Time:** 1 hr 10 mins

**Cook Time:** 10 mins

**Total Time:** 1 hr 20 mins

**Serves** 3 to 4 per pizza



Jack and I love to make this homemade pizza recipe together—one person makes the dough while the other preps the toppings. It's also great for entertaining because guests can customize their final meals.

## Ingredients

- Pizza Dough, 1 recipe per pizza

### Margherita Pizza

- Heaping ½ cup pizza sauce
- 8 ounces fresh bocconcini mozzarella, sliced
- ½ cup sliced cherry tomatoes
- 10 fresh basil leaves
- Red pepper flakes
- Extra-virgin olive oil, for drizzling

### Peach & Basil Pizza

- 1 tablespoon extra-virgin olive oil, plus more for drizzling
- ½ garlic clove, minced
- 8 ounces fresh bocconcini mozzarella, sliced
- 2 ripe peaches, sliced
- 3 tablespoons pesto
- 10 fresh basil leaves
- Red pepper flakes

### Roasted Red Pepper Pesto Pizza

- Pesto, for spreading & dolloping
- 1½ cups grated smoked mozzarella cheese
- ½ cup sliced roasted red peppers
- ½ cup fresh mint leaves
- Red pepper flakes

## Instructions

1. Preheat the oven to 500°F.

2. **Margherita Pizza:**

Spread the pizza sauce onto the dough. Top with the fresh mozzarella and tomatoes and bake for 10 to 12 minutes, or until the crust is browned. Remove from the oven and top with fresh basil leaves and a pinch of red pepper flakes. Drizzle with olive oil and serve.

3. **Peach & Basil Pizza:**

Combine the olive oil and garlic in a small bowl. Brush the garlic oil onto the dough, then top with the fresh mozzarella and peaches. Bake for 10 to 12 minutes, or until the crust is browned. Remove from the oven. Dollop the pesto onto the pizza, then top with the basil and pinches of red pepper flakes. Drizzle with olive oil and serve.

4. **Roasted Red Pepper Pesto Pizza:**

Spread a thin layer of pesto onto the dough. Top with the cheese and roasted red peppers. Bake for 10 to 12 minutes, or until the crust is browned. Remove from the oven. Top with dollops of more pesto, the mint leaves, and pinches of red pepper flakes.

Find it online at <https://www.loveandlemons.com/homemade-pizza/>