













# Welcome to **Tasty Trove**

Discover Your Next Culinary Adventure



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# Browse Recipes



Find Your Next Favorite Dish



## Filter Recipes

Refine your search by selecting one or more filters

### Dietary Preferences

- Vegetarian
- Vegan
- Gluten-Free

### Difficulty

- Beginner
- Intermediate
- Advanced

### Meal Type

- Appetizers
- Main Courses
- Desserts

### Ingredients

- Chicken
- Beef
- Fish
- Pasta
- Vegetables
- Fruits
- Chocolate
- Cheese

### Cuisine

- Italian
- Mexican
- Asian
- Mediterranean
- Indian
- American

### Cooking Time

- Quick & Easy (Under 30 mins)
- Moderate (30 mins - 1 hour)
- Long (Over 1 hour)





Profile



About Us



Featured Recipes



Categories



Popular Recipes



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# Join our Community

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## Sign Up

B R PARIPOORNA

paripoornabr@gmail.com

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I agree with terms & conditions

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# Profile



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**B R PARIPOORNA**

 paripoornabr@gmail.com

 Favorites and Activity

 Sign out

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## Favorites



**Classic Margherita  
Pizza**

Prep Time : 30 mins

Cook Time : 20 mins



**Creamy Tomato Basil  
Soup**

Prep Time : 10 mins

Cook Time : 30 mins

## My Activity

Track your activity on Tasty Trove:

- Recipes Viewed: 16
- Recipes Liked: 8
- Recipes Shared: 4
- Following : 12

We are sorry to see you  
go.

If you ever wish to return,  
we'll be here.

We hope to see you  
again soon.



We're sorry to see you  
leave!  
Your account has been  
deleted.  
We hope to welcome you  
back in the future.





## About Us

**Tasty Trove** is your go-to-app for all things culinary. Whether you are a novice cook or a seasoned chef, we provide a treasure trove of recipes, tips, and inspiration to make your cooking experience delightful and enjoyable.

## Join Our Community

Share your favorites recipes and cooking tips with fellow food enthusiasts. Sign up for our newsletter and follow us on social media for the latest updates and inspirations.

## Search for Recipes

Use our search bar to find recipes by ingredients, cooking time, or dietary preferences. Discover new and exciting dishes that match your tastes and needs.

## Follow Tasty Trove





## Featured Recipes

Savory Delights to Satisfy Every Palate



**Classic Margherita  
Pizza**

Prep Time : 30 mins

Cook Time : 20 mins



**Hearty Beef Stew**

Prep Time : 20 mins

Cook Time : 2 hrs



**Vegan Buddha Bowl**

Prep Time : 15 mins

Cook Time : 25 mins



**Spicy Thai Noodles**

Prep Time : 20 mins

Cook Time : 15 mins



**Chocolate Lava Cake**

Prep Time : 15 mins

Cook Time : 10 mins



**Creamy Tomato Basil  
Soup**

Prep Time : 10 mins

Cook Time : 30 mins

# Categories

Explore Recipes by Category



## Appetizers

Bite-sized delights to start your meal off right.



## Main Courses

Hearty and satisfying dishes for any occasion.



## Desserts

Sweet treats to finish off your meal with a smile.



## Vegetarian

Delicious and healthy vegetarian options for every taste.



## Vegan

Plant-based recipes that are as tasty as they are nutritious.



## International Cuisine

Travel the world with these exotic and flavorful recipes.



## Popular Recipes



**Garlic Butter Shrimp**

Prep Time : 10 mins  
Cook Time : 15 mins



**Caprese Salad**

Prep Time : 10 mins  
Cook Time : 0 mins

## Newest Recipes



**Mediterranean  
Quinoa Salad**

Prep Time : 15 mins  
Cook Time : 15 mins



**Chocolate Chip  
Cookies**

Prep Time : 15 mins  
Cook Time : 12 mins

## Top Rated Recipes



**Banana Bread**

Prep Time : 15 mins  
Cook Time : 1 hr



**Grilled Cheese  
Sandwich**

Prep Time : 5 mins  
Cook Time : 10 mins



## Classic Margherita Pizza



Prep Time : 30 mins

Cook Time : 20 mins



Chef\_Paripoorna

### Ingredients

- 1 1/2 cups warm water (110°F)
- 1 package active dry yeast
- 3 1/2 to 4 cups bread flour
- 2 teaspoons salt
- 1/4 cup olive oil
- 1 cup tomato sauce
- 2 cups fresh mozzarella cheese, sliced Fresh basil leaves
- Salt and pepper to taste
- Olive oil for drizzling

### Tips and Tricks

- Dough: For a crispier crust, use a pizza stone and preheat it in the oven for at least 30 minutes before baking.
- Cheese: Use fresh mozzarella for the best texture and flavor.
- Toppings: Feel free to add other toppings like sliced tomatoes or prosciutto, but keep it simple to maintain the classic Margherita flavor.



# Instructions

## Prepare the Dough

- In a small bowl, combine warm water and yeast. Let it sit for about 5 minutes until it becomes frothy.
- In a large bowl, mix 3 1/2 cups of flour and salt. Make a well in the center and pour in the yeast mixture and olive oil. Stir until the dough starts to come together.
- Transfer the dough to a lightly floured surface and knead for about 10 minutes, adding more flour as needed until the dough is smooth and elastic.
- Place the dough in a lightly oiled bowl, cover it with a damp cloth, and let it rise in a warm place for about 1 to 2 hours, or until it doubles in size.

## Prepare the Pizza

- Preheat your oven to 475°F (245°C). If you have a pizza stone, place it in the oven to heat up.
- Punch down the dough and divide it into two equal pieces. Roll out each piece on a lightly floured surface to your desired thickness.
- Transfer the rolled dough to a pizza peel or baking sheet.
- Spread a thin layer of tomato sauce over the dough, leaving a small border around the edges.
- Arrange the slices of fresh mozzarella evenly over the sauce.
- Season with salt and pepper and drizzle with a little olive oil.

## Bake the Pizza

- Carefully slide the pizza onto the preheated pizza stone or place the baking sheet in the oven.
- Bake for about 10 to 12 minutes, or until the crust is golden brown and the cheese is bubbly and slightly browned.
- Remove the pizza from the oven and immediately top with fresh basil leaves.
- Let the pizza cool for a few minutes before slicing and serving.

## Nutritional Information

- Calories: 250 per slice
- Total Fat: 10g
- Saturated Fat: 4g
- Cholesterol: 20mg
- Sodium: 400mg
- Total Carbohydrates: 30g
- Dietary Fiber: 2g
- Sugars: 3g
- Protein: 12g

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## Related Recipes



### Vegetarian Pesto Pizza

Prep Time : 20 mins  
Cook Time : 15 mins



### Cheese Pizza

Prep Time : 20 mins  
Cook Time : 15 mins





**Chef\_Paripoorna**

10K Followers | 2 Years+ Experience



Chef\_Paripoorna specializes in Italian Pizza, blending traditional flavors with modern techniques to create unique culinary experiences.

### Signature Dishes



**Classic Margherita  
Pizza**



**Cheese Pizza**



**Vegetarian Pesto  
Pizza**