Description

**01. Paneer Tikka Pizza**

Paneer Tikka Pizza is a delightful fusion of Italian and Indian flavours, making it one of the most beloved pizza types in India. This pizza seamlessly marries the creamy richness of paneer (Indian cottage cheese) with the smoky, spiced essence of traditional tikka.

As for sauce preferences, while classics such as marinara remain a popular choice, one can also opt for richer alternatives like alfredo or pesto which complement the cheesy goodness seeping from each slice beautifully.

**02. Tandoori Chicken Pizza**

Tandoori Chicken Pizza, a delectable pizza variation that combines the best of Indian and Italian cuisines. This pizza features succulent pieces of chicken, marinated in a yogurt-based blend of spices and herbs, and then cooked to perfection in a tandoor (clay oven). Among the best pizza types, this one is essentially an innovative take on traditional pies.

**03. Masala Pizza**

Masala Pizza is a flavourful Indian twist on the classic Italian favourite. It incorporates a medley of aromatic spices that add a zing to every bite. This pizza variation takes the traditional pizza and infuses it with a dash of Indian masala, elevating it to a whole new level of spiciness and flavour. The tomato sauce base is enhanced with a mix of Indian spices, including garam masala, cumin, and coriander, resulting in a rich and tangy flavour profile.

**4.Stuffed Crust Pizza**

Looking towards the Stuffed Crust Pizza, things get exciting with crusts that are more than just edges – filled with oozy, gooey cheese!  When it comes to crust varieties for this type, you’ll typically find options ranging from classic wheat dough to more modern interpretations like pretzels or even bacon-infused creations.

The secret behind its alluring appeal lies in the careful selection and stuffing technique of cheese into the crust. Pizza dough with cheese and other fillings (e.g., pepperoni, vegetables) stuffed into the crust.

**5. Classic Cheese Pizza**

It should be no shocker that a classic is the statistical favourite. Cheese pizza is one of the most popular choices. It will always be a simple, unadorned masterpiece on its own. Provolone, mozzarella, cheddar – these are just some cheeses commonly used due to their melt-in-your-mouth consistency when heated.

**6. BBQ Chicken Pizza**

If you love BBQ chicken and you love pizza, why not put them together? It’s a very good choice of protein and this has long been a cult favourite of sports fans and college kids. The chicken slathered over the top of a pie gives it a tangy, sweet flavour that can’t be beaten.

**7. Veggie Delight Pizza**

When you want to jazz up your cheese pizza with colour and texture, veggies are the perfect topping. And you’re only limited by your imagination. Everything from peppers and mushrooms, to eggplant and onions make for an exciting and tasty veggie pizza. Toppings include a combination of bell peppers, onions, tomatoes and other vegetables.