



MAKE YOUR OWN PIZZA

INGREDIENTS

- High-protein flour*
- Canned tomatoes*
- Mozzarella*
- Your choice of toppings*

METHOD

We love our pizza. It is the ultimate chameleon comfort food. Pizza can be fast and easy – or a labour of love spread over days. It can be a basic tomato sauce with cheese – or an elaborate balance of sweet and savoury. Cooked at precise indoor oven temperatures or thrown on the outdoor barbecue.

We invite you to join us watching this [Epicurious video](#) – found by clicking here – which follows three approaches to making pizza. The video is a bit of a time commitment – running 15 minutes – so if you want to bookmark it for later, here’s to get you going:

- Use a high-protein flour if you want to create more puffiness and elasticity (and air bubbles) in your dough;
- Canned tomatoes are picked at “peak ripeness” so they can create a sweeter sauce than their fresh, but possibly not as ripe, store-bought counterparts;
- Lower fat mozzarellas separate more easily when exposed to heat, creating an oily layer on the top of the pizza. Using whole milk mozzarella improves meltability;
- Putting a layer of cheese before you spread the sauce helps combat a soggy crust. Pre-cooking your toppings also helps.



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