PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Banana Pizza – Pizza Africana

Sweet, spicy & savory in one bite! Tomato sauce meets Fior di Latte, Prosciutto Cotto (Italian cooked ham), banana slices & curry powder. After baking, chopped roasted peanuts add crunch 🥜 – and if you like it sweet and hot, top the pizza with Hot Honey 🍯🔥. An unusual pizza recipe that surprises and wows – perfect for your next pizza night! 🍕😋



BAKE
5 min

Ingredients

for 1 pizza

- [ ] **1** dough ball – *approx. 280 g – e.g. 8h, 24h, 48h or 72h dough*
- [ ] tomato sauce
- [ ] Parmesan – *freshly grated*
- [ ] Fior di Latte
- [ ] **2 slices** Prosciutto Cotto – *Italian cooked ham, cut into strips*
- [ ] **1** banana – *sliced (not too ripe!) 🍌*
- [ ] **1 tsp** curry powder
- [ ] peanuts – *(roughly chopped 🥜)*
- [ ] Optional: Hot Honey – *spicy honey for the sweet-and-hot version 🍯🌶️*

Method

1. Preheat your oven to 250–450 °C. 🔥
2. Gently stretch out the dough with your hands. ✋
3. Spread a thin layer of tomato sauce over the dough. 🍅
4. Add Parmesan, Fior di Latte & Prosciutto Cotto. 🧀🍖
5. Slice the banana and spread it over the pizza. 🍌
6. Sprinkle with curry powder.
7. Bake the pizza (pizza oven: 60–90 sec. / home oven: 6–8 min.), then top with chopped peanuts 🥜 and, if you like, drizzle with Hot Honey. 🍯🔥

Photos, tips & questions

Scan or visit pizzastunde.com/en/🍌🍕-banana-pizza-swedens-sweet-and-savory-secret-tip-🇸🇪😋/

INGREDIENTS & OVENS AT

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