PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Black Widow Pizza – Halloween Pizza Edition 🕷️🎃

The Black Widow Pizza – Halloween Edition pairs black squid ink dough with creamy ricotta cream and a fiery spider web of chili oil or sweet chili sauce. Visually spectacular, nicely balanced in flavor and perfect for Halloween! 🎃 With its jet-black dough, the light topping and the little olive spiders, it's guaranteed to wow – spooky, tasty and a real eye-catcher! 👻🍕



PREP
48 h

BAKE
2 min

Ingredients

for 4 pizzas

Pizza dough

- [ ] 660 g pizza flour – *Tipo 00*
- [ ] 450 ml water – *68 % hydration*
- [ ] 18 g fine sea salt
- [ ] 1 g fresh yeast
- [ ] 2 sachets of squid ink – *4 g each*

Ricotta cream:

- [ ] 250 g ricotta
- [ ] 30 g Parmesan – *grated*
- [ ] 1 tsp lemon juice
- [ ] 1 tbsp olive oil
- [ ] salt
- [ ] pepper
- [ ] pinch
- [ ] nutmeg

Method

Dough:

1. Put the flour in the spiral mixer. Add the water, yeast & squid ink and knead.
2. Add the salt, finish kneading, then shape into a ball.
3. 0.5 h bulk fermentation, then divide into dough balls and cold-ferment for 24–48 h (at approx. 4 °C).
4. (If you ferment the dough warm, use less yeast.)

Ricotta cream:

1. Stir together the ricotta, Parmesan, lemon juice & olive oil and season with salt, pepper & nutmeg.

Topping:

1. Stretch out the dough, spread the ricotta cream on it and add the mozzarella on top.
2. Paint a spider web with chili oil or sweet chili sauce 🕸️

Baking:

1. Bake in the pizza oven at 430–450 °C for about 90 seconds, until the crust has puffed up nicely.

Finish:

1. Place the olive spiders on top and garnish with spinach or arugula if you like.

Decoration:

- [ ] chili oil / sweet chili sauce / chili sauce – *for the spider web*
- [ ] black olives – *for the spiders*
- [ ] Optional: fresh spinach or arugula

Notes

💡 Tip

Sweet chili sauce stays nicely visible and is milder than chili oil.

Spinach or arugula add extra color – and hide the spiders "creepily well". 😅

Photos, tips & questions

Scan or visit pizzastunde.com/en/🕷️-black-widow-pizza-halloween-pizza-edition-🎃/

INGREDIENTS & OVENS AT

PizzaLaden.at