PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Pulled Pork Pizza

Pulled Pork Pizza – a crispy pizza bianca with tender pulled pork, creamy cheese, red onions and a punchy BBQ kick, perfect for using up barbecue leftovers or as a BBQ highlight straight from the pizza oven. 🍕🔥



PREP	BAKE	TOTAL
5 min	1 min	6 min

Ingredients

for 1 pizza

- [ ] 1 pizza dough ball – *approx. 280 g*
- [ ] 150 g pulled pork
- [ ] 100 g Fior di Latte
- [ ] 30 g Parmesan – *grated*
- [ ] ½ pcs red onion – *cut into thin rings*
- [ ] a little olive oil
- [ ] barbecue sauce to taste
- [ ] coleslaw or Puszta salad 🥬 – *optional*

Method

Preheat the oven:

1. Preheat your pizza oven to 450 °C.

Stretch the dough:

1. Shape it loosely by hand, don't roll it out.

Top:

1. Drizzle the dough with olive oil, spread the Parmesan and Fior di Latte, then add the pulled pork.

Bake:

1. Bake the pizza for approx. 90 seconds until the crust is golden brown.

Finish:

1. Add the red onion rings and barbecue sauce after baking. Optionally top with coleslaw or Puszta salad.

Notes
Tip:

Also goes brilliantly with jalapeños, sweetcorn, Puszta salad or smoked mozzarella.
You'll find more accessories & workshops at 👉 www.pizzaladen.at

Photos, tips & questions

Scan or visit pizzastunde.com/en/🍕-pulled-pork-pizza-when-grill-leftovers-become-a-creative-pizza-😋/

INGREDIENTS & OVENS AT

PizzaLaden.at