PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Ricotta Sauce for Pizza (Base & Finishing)

A thin, creamy ricotta sauce for pizza – use it as a base before baking or as a finishing touch afterwards, piped on in fine lines with a squeeze bottle.



PREP
5 min

TOTAL
5 min

Ingredients

for 5 pizzas (as a base)

Basic recipe (ricotta)

- [ ] 250 g ricotta
- [ ] 90 g water, cold – *80-100 g, depending on consistency*
- [ ] 25 g olive oil – *good quality*
- [ ] 4 g salt – *plus more to taste*
- [ ] 1 splash lemon juice – *to taste*
- [ ] 12 g Parmesan, finely grated – *optional*
- [ ] black pepper, freshly ground – *to taste*

Alternative: quark instead of ricotta

- [ ] 250 g quark – *20-40% fat*
- [ ] 115 g water, cold – *100-130 g*
- [ ] 27 g olive oil – *25-30 g*
- [ ] 4 g salt

Alternative: quark + mascarpone (closer to the original)

- [ ] 200 g quark
- [ ] 50 g mascarpone

Method

1. Put all the ingredients of one variant except the lemon juice and pepper into a tall container.
2. Blend with a hand blender or Thermomix until you have a completely smooth cream.
3. Season with a splash of lemon juice, freshly ground pepper and a little more salt if needed. Go easier on the lemon with the quark variants.
4. Check the consistency: for finishing, the sauce should flow like runny Greek yoghurt from a 3-nozzle squeeze bottle without dripping. For the base it can be a bit thicker.
5. Too thick? Add cold water a tablespoon at a time and blend briefly again.
6. As a base: spread 50-70 g thinly over the dough with a spoon before adding the toppings.
7. As a finishing touch: after baking, pipe it in fine lines over the hot pizza; thin it slightly with water again if needed.

- [ ] **110 g** water, cold – *100-120 g*
- [ ] **25 g** olive oil
- [ ] **4 g** salt

Photos, tips & questions
Scan or visit pizzastunde.com/en/ricotta-sauce-for-pizza-base-finishing/

INGREDIENTS & OVENS AT
PizzaLaden.at