PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Tuna and Onion Pizza (Pizza Bianca)

Neapolitan pizza bianca with an airy rim and a thin base – no tomato sauce. Choose between a creamy base or a delicate, aromatic combo of olive oil, Parmesan and Fior di Latte. Perfectly finished with tuna, red onions & fresh herbs!



PREP	BAKE	TOTAL
3 min	2 min	5 min

Ingredients

for 1 pizza

Base dough:

- [ ] 1 pcs — dough ball – *e.g. 24h, 72h or 8h pizza dough*

Topping (base options):

- [ ] 1 tbsp — crème fraîche or ricotta – *option 1*

OR

- [ ] 1 tbsp — olive oil – *option 2*
- [ ] 2 tbsp — grated Parmesan – *option 2*
- [ ] — Fior di Latte – *option 2*

Toppings:

- [ ] ½ can — tuna in its own juice – *no oil, well drained*
- [ ] ½ — red onion – *cut into thin rings*
- [ ] 1 tsp — capers – *optional*
- [ ] — fresh basil or parsley
- [ ] — freshly ground black pepper & coarse sea salt

Method

1. Preheat the oven – to max. temperature (250–450 °C), with a pizza stone or baking steel.
2. Stretch the dough – shape it carefully with your hands, don't roll it out.

Choose your base:

1. – Option 1: spread a thin layer of crème fraîche or ricotta.
2. – Option 2: drizzle with olive oil, sprinkle with Parmesan, spread the Fior di Latte.

Topping:

1. Spread the tuna evenly,
2. add the red onions & capers if using.

Baking:

1. Pizza oven (400–450 °C): approx. 60–90 sec.
2. Home oven (250 °C): approx. 6–8 min. (turn on the grill function if needed)

Finish:

1. Drizzle with olive oil,
2. add herbs & seasoning to taste,
3. optional: a little lemon juice for freshness.

- [ ] olive oil for drizzling after baking
- [ ] optional: lemon juice

Photos, tips & questions
Scan or visit pizzastunde.com/en/🍕-pizza-with-tuna-and-onions-this-is-how-your-pizza-bianca-succeeds/

INGREDIENTS & OVENS AT
PizzaLaden.at