PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Weisswurst Pizza Recipe: A Flavour Explosion Like No Other!

The Weisswurst pizza brings together the hearty flavours of Bavaria and an Italian passion for pizza in the most unexpected way: a velvety Obazda sauce meets thin slices of Weisswurst (Bavarian white sausage), and after baking it's finished with fresh, peppery radish slices and sweet mustard to create a flavour explosion that will take your taste buds on an adventure.



PREP	BAKE	TOTAL
5 min	**2 min**	**7 min**

Ingredients

for 2 pizzas

- [ ] **2 pcs** pizza dough balls
- [ ] **1 tub** Obazda – *125g*
- [ ] **1 tbsp** water
- [ ] **3 pcs** Weisswurst
- [ ] **3 pcs** radishes
- [ ] sweet mustard – *e.g. Händlmaier*

Method

1. Warm one tub of Obazda (125g) with 1 tbsp water so it turns into a lightly creamy sauce. Let the sauce cool for a few minutes before using it.
2. Remove the skin from the Weisswurst, slice them and set aside.
3. Next, wash the radishes, slice them thinly and set them aside as well.
4. Now stretch out the pizza dough as described in the pizza dough recipe.
5. Spread the Obazda sauce you made earlier evenly over the dough.
6. Next, put the pizza on the peel and gently stretch it to the size you want.
7. Now spread the Weisswurst slices evenly over the dough and into the oven it goes – whether at 450 degrees Neapolitan-style or 320 degrees Roman-style is up to you.
8. Once the pizza is perfectly baked, take it out of the oven and place it on a rack to cool.
9. To finish, top the still slightly warm pizza with wafer-thin radish slices and add sweet mustard on top.

Photos, tips & questions

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