

# Pizza Experience

*With Annette Reeder*





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# Thin Crust Pizza

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## Instructions

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- 1:  
Combine yeast, sucanat and lukewarm water. Mix a little and let sit for 6-8 minutes.
- 2:  
Combine 1 3/4 cups of flour with salt in a bowl or food processor.
- 3:  
Pour the water combination into the bowl (or food processor) and mix until ready to knead (around 30 second in a food processor). If using a bowl, mix with a spoon until you have a neat ball.
- 4:  
Prepare a lightly sprinkled surface with flour. Turn out dough and knead for around 2-3 minutes. Lightly cover your finger tips with flour if the mixture is a little sticky.
- 5:  
Roll out by hand for a 12" base.
- 6:  
Place in 12" lightly oiled oven pan. Press out dough to form a slight lip.
- 7:  
Prepare and apply your sauce and topping of choice.
- 8:  
Cook in a pre-heated oven 500°F for 8-12 minutes (times may vary based on different ovens).
- 9:  
Remove from oven, slice and share with your favorite foodie friends and/or family members :)

## Ingredients

- 1 tablespoon dry yeast
- 1/4 teaspoon sucanat
- 3/4 cup lukewarm water
- 1 3/4 cups soft pastry flour  
Soft, freshly milled
- 1/2 teaspoon of salt



# Zucchini Pizza Dough

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## Instructions

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- 1:  
Place zucchini in a colander and lightly salt it.
- 2:  
After fifteen minutes roll it in a towel to squeeze out all excess water.
- 3:  
Combine zucchini with all other ingredients in a bowl.
- 4:  
Spread onto a greased pizza pan.
- 5:  
Bake in a 350°F oven until top is dry and lightly browned. This takes about 20 minutes.
- 6:  
Remove from oven, add favorite sauce, cheese, and toppings.
- 7:  
Return to oven and bake at 350°F until done. This takes about another 20 minutes.

## Notes

If the zucchini dough is too soggy, even with the draining through the towel, add more flour and parmesan cheese

## Ingredients

3 1/2 cups Zucchini  
coarsely grated

Salt

1/3 cup fresh milled flour  
soft pastry is best but others  
can be used

3 Eggs  
lightly beaten

2/3 cup Parmesan cheese  
grated

2 tbs. Chopped fresh basil

Salt and Pepper to taste

# White Garlic Pizza Sauce

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## Instructions

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**1:**  
Heat butter in a small saucepan. Add flour and stir until thoroughly mixed.

**2:**  
Slowly whisk milk, adding gradually. Stir in remaining ingredients. Will thicken upon standing.

## Ingredients

2 tablespoons organic butter

3 tablespoons whole wheat  
pastry flour

1 cup milk

1/4 teaspoon salt

1/8 teaspoon pepper

1 garlic clove  
minced

2 tablespoons fresh basil  
minced

1/2 cup Parmigiano-Reggiano  
cheese  
shredded

# Mediterranean Pizza Sauce

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## Instructions

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1:

Puree ingredients in a blender and store in a small covered jar.

## Ingredients

1/4 cup extra virgin olive oil

2 cloves garlic

1/4 tsp. dried oregano

1/4 tsp. dried basil

1/2 tsp. parsley flakes

1/4 tsp. majoram

1/4 red pepper flakes

1/4 tsp. ground black pepper-corn

# Margherita Pizza

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## Instructions

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- 1:  
Combine 2 Tbls. Olive oil, tomatoes, garlic, and salt in bowl.
- 2:  
Allow to marinate while making dough.
- 3:  
Spread olive oil mixture over crust.
- 4:  
Top with cheese, and extra tomatoes if desired.
- 5:  
Drizzle with olive oil.
- 6:  
Bake in preheated 500°F oven on pizza stone for 8-10 minutes or until crust is golden brown and cheese is bubbly.
- 7:  
Remove from oven and top with parmesan cheese, then basil.
- 8:  
Cool on a wire rack for 2-3 minutes before cutting into wedges and serving.

## Ingredients

- 2 tablespoons olive oil  
extra virgin
- 1/2 lb. plum Roma tomatoes  
chopped
- 1 clove garlic  
crushed and finely chopped
- 1/2 tsp. salt
- 1 12" uncooked pizza crust
- 6 oz. mozzarella cheese  
shredded
- 6 fresh basil leaves  
cut into julienne strips
- Extra virgin olive oil
- 1/4 cup parmesan cheese  
shredded

# Pesto Pizza

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## Instructions

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- 1:  
Blend first 4 ingredients in processor to coarse puree.
- 2:  
Transfer pesto to small bowl. (Can be prepared 1 day ahead. Press plastic directly onto surface of pesto to cover; refrigerate.)
- 3:  
Pre-heat oven to 500°F
- 4:  
Grease 12" pizza pan and spread all of pesto over dough.
- 5:  
Arrange dough in pan and spread all of pesto over dough.
- 6:  
Sprinkle with sundried tomatoes, then cheeses.
- 7:  
Bake pizza until crust browns and cheese melts.

## Ingredients

- 1 1/2 cups spinach leaves  
stemmed and packed
- 1/2 cup basil leaves  
packed, about 1 bunch
- 1/2 tablespoons oil from oil  
packed sundried tomatoes olive  
oil
- 1 large garlic clove
- Olive Oil
- 1 12" pizza dough shell
- 1/3 cups grated mozzarella  
cheese  
about 8 ounces
- 1 cup parmesan cheese  
grated



# Caramelized Onion Pizza

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## Instructions

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1:

Heat 1/4 cup of the olive oil and add the onions, garlic, thyme and bay leaf. Cook, stirring occasionally, until most of the moisture has evaporated and the onion mixture is very soft, almost smooth, and caramelized, about 45 minutes. Discard the bay leaf and season with salt and pepper.

2:

Cover your favorite pizza dough with the onion mixture, sprinkle with capers and pine nuts, and drizzle with remaining olive oil if you are using it. Bake in the pre-heated 500°F oven for 10 minutes or until golden brown. The baking time will vary depending on whether you bake on a stone, a screen or in a pan. Be sure that your oven is well pre-heated before putting pizza in.

## Ingredients

Pizza dough

1/4 cup olive oil for sautéing onions

6 cups thinly sliced onions  
approximately 3 pounds

6 garlic cloves

3 Tbs. fresh thyme or 1 Tbs.  
dried thyme

1 bay leaf

Salt and pepper

2 Tbs. drained capers

1-1/2 Tbs. pine nuts

# Spelt Bread Pizza

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## Instructions

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**TO PREPARE DOUGH BY HAND.** Whisk together the spelt flour, baking powder, salt, and sugar in a large bowl. Make a well in the center. In a small bowl, combine the cream cheese and sour cream, milk, linseed oil, and the egg and beat with a fork until smooth. Pour the cream cheese and sour cream mixture into the well. Combine with a dough whisk or a fork, stirring from the center and gradually incorporating the flour from the sides until a fairly moist dough comes together

**TO PREPARE DOUGH IN YOUR BOSCH.** In the Bosch cream the cream cheese, sour cream, milk, oil and egg till smooth. Add dry ingredients. Mix till ball forms– if not forming in 1 minute add a little more flour. The dough will be fairly moist. Knead for 2 minutes in the Bosch to get smooth yet tacky dough. Allow dough to rest for 30-45 minutes to allow the bran to soften. (If in a hurry you can bypass this step.)

Place a baking stone on a rack on the bottom shelf and pre-heat oven to 425°f. Liberally sprinkle pizza peel with coarse cornmeal. Finely chop the white and light green parts of the green onions until you have 1/2 cup. Combine them with the sour cream, capers and 1/4 teaspoon of the pepper in a small bowl. Finely chop the dark green parts as well for garnish. Knead dough in Bosch for another 1 to 2 minutes till smooth.

Using a rolling pin, roll the dough into an elongated pizza, 11x8 inches about 1/4 inches thick. Do this gradually, occasionally turning the dough over and rolling it out further, lightly flouring your work surface and the rolling pin each time. Place the dough on the pizza peel. Spread half of the sour cream topping across, leaving a 1/2 inch border. Cover with half of the apple slices, top with half of the fennel slices and sprinkle with half of the sausage. Brush border with oil.

Slide the dough onto the baking stone and bake until the fennel just starts to brown at the edges and the rim turns golden brown and starts to crisp–it should yield when pressed with a finger– about 15 minutes. Use a large spatula to lift the edges of the pizza so you can slide the peel underneath; carefully transfer the pizza to a wooden board. Sprinkle with half of the reserved green onions and the pepper. Cut with a sharp knife and serve at once. Repeat with the second pizza

## Ingredients

2 cups whole grain spelt flour (8oz.)  
or other grains such as kamut, wheat,  
rye.

2 teaspoons baking powder

3/4 teaspoons fine sea salt

1/2 cup teaspoon sugar

1/2 cup cream cheese

1/2 cup sour cream

1/4 cup whole milk

2 tablespoons extra-virgin oil

1 large egg

Coarse cornmeal, if using pizza peel

3/4 teaspoons freshly ground black  
pepper

1 Granny Smith apple, halved, cored  
and sliced very thinly

4 ounces seasoned turkey sausage,  
cooked and crumbled

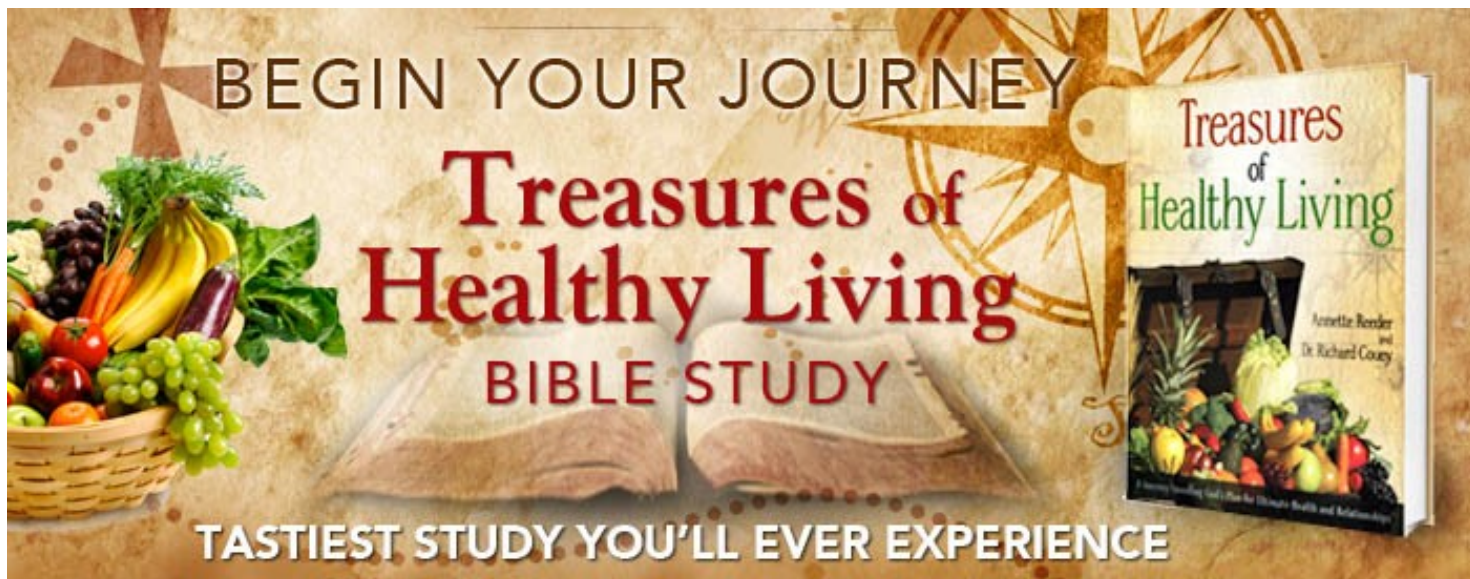
Extra-virgin olive oil, for brushing

## TOPPINGS:

4 or 5 green onions

1 cup sour cream

1/4 cup drained nonpareil capers



## Meet Author & Teacher Annette Reeder

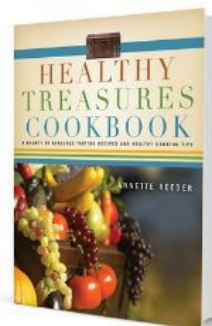
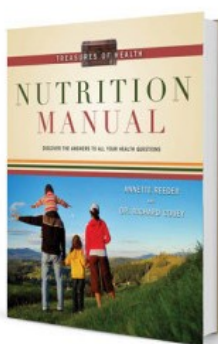
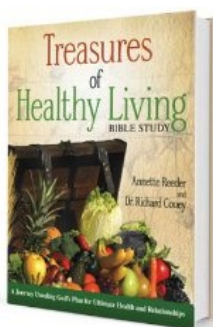
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**4** BOD  
GOD

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