

Arla Pro x Marco Fuso

PASSION FOR PIZZA

Recipes and inspiration
from award-winning
pizza chef, Marco Fuso

ARLA
PRO.



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A close-up photograph of a chef with a beard and mustache, wearing a white chef's coat, focused on preparing a pizza. He is using a metal pizza peel to lift or place a pizza topped with tomato sauce, cheese, and green vegetables. The background is slightly blurred, showing a kitchen setting with a brick wall.

Selected awards

Marco Fuso has won numerous awards, including:

2018: Top 5 Takeaway Chef

2018: UK Best Margherita, PAPA Awards

2017: UK Pizza Chef of the Year, PAPA Awards

2014: Bronze, World Pizza Championship

Since 2019, Marco Fuso has been a member of the judges panel of the PAPA Awards for Pizza Chef of the Year competition.

meet Marco

London-based chef Marco Fuso is a true pizza champion.

Born in Lecce, right at the heel of the Italian boot, he's worked with pizza for more than two decades, spear-heading renowned restaurants and taking home a number of awards, including UK Pizza Maker of the Year.

Today, he runs a successful pizza consultancy, sharing the secrets of his trade with pizza professionals from all over the world.

The elements of a perfect pizza

What does it take to make the perfect pizza? Well, if you ask Marco Fuso it's really quite simple. A light, crispy base with a nice, bubbly crust. A tasty sauce made from quality ingredients. Toppings that leave customers wanting more. And, of course, a generous layer of delicious molten cheese.

Cheese

"A good cheese is very important. It has to look nice and fresh. It should also have a beautiful texture and a nice bite without being chewy. In my opinion, the cheese should not caramelize too much, but that's a matter of taste. It's crucial, however, that you think in terms of both taste and texture, and that you choose a cheese that matches your style of pizza and oven type."



Dough

"The secret to a great dough is to keep it simple. Just four or five ingredients: Water, flour, yeast, salt and perhaps a bit of olive oil, depending on the type of pizza you make. Nothing else. This will make your product amazingly light, crispy and easy to digest. Be aware of which flour you use: Never use high-protein flour for doughs with short rising times. High-protein flour should always rise for at least 24 hours."



Tomato sauce

"Your tomato sauce should be as simple as possible. Always use high quality tomatoes, I suggest plum tomatoes, topped with a bit of salt, fresh basil and olive oil. Other ingredients, like oregano or garlic, tend to overpower the taste of tomato. Tomato sauce should taste like tomato. Nice, simple and rustic."

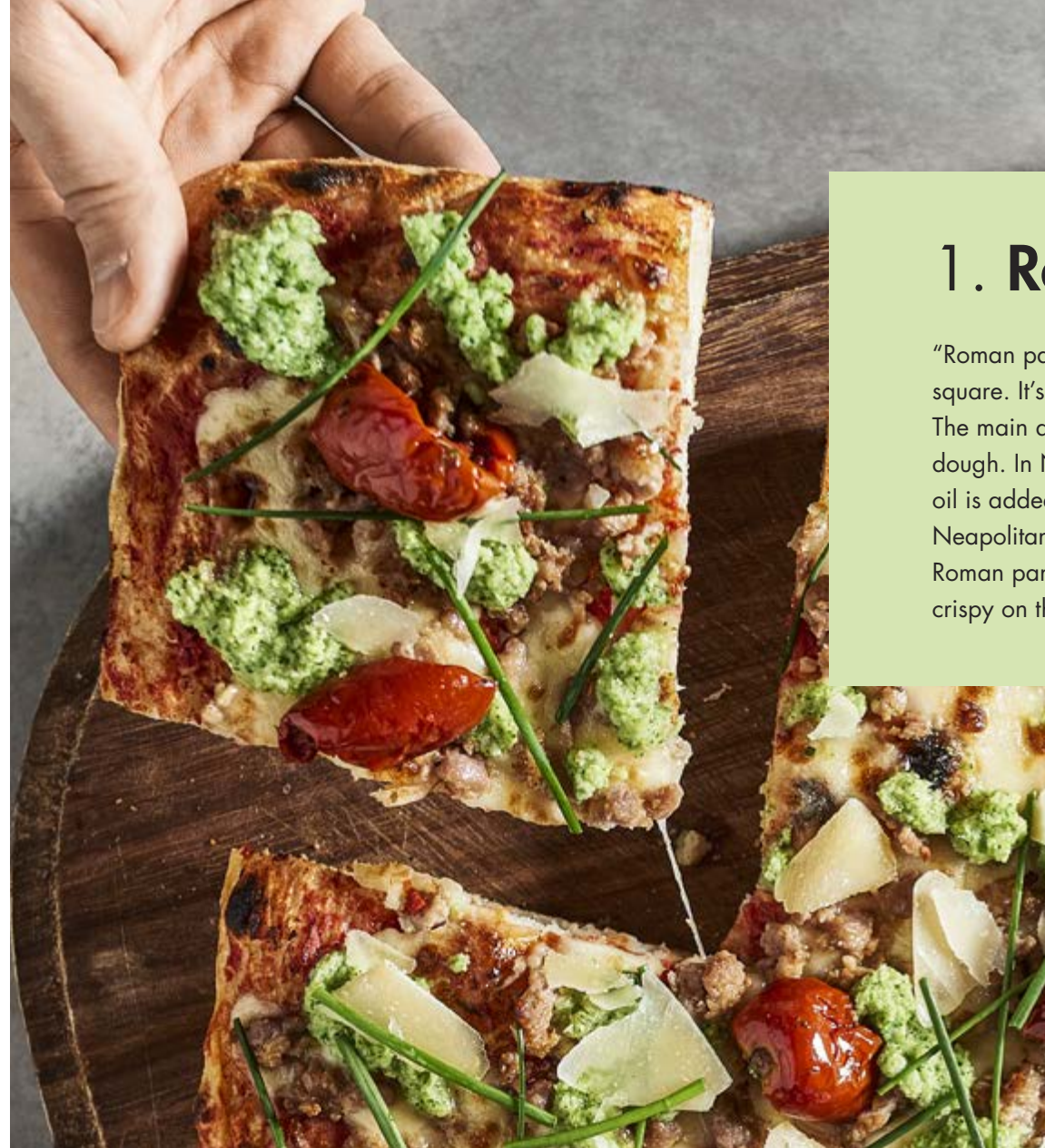


Toppings

"When it comes to toppings, always use the best quality you can find. It really makes a difference. But don't be afraid to experiment and create something unique to help your menu stand out. For instance, I love the classic tomato sauce, but I really like to experiment with spinach bases, broccoli bases or pumpkin bases. You have to create a unique experience for your customers."



Marco's Top 3 pizza trends



1. Roman deep pan

"Roman pan pizza is a tasty and traditional type of pizza that's sold by the square. It's crispy and easy to handle, making it very suitable for street food. The main difference between Neapolitan and Roman style pizzas is the dough. In Naples, it's made with flour, yeast, water and salt. In Rome, olive oil is added, as well. But the two types of pizzas are also baked differently. Neapolitan pizzas get a blast of heat – around 430°C for 60-90 seconds. Roman pan pizzas, however, are baked in a tray at 300°C to make them crispy on the outside and soft on the inside. The perfect to-go snack."

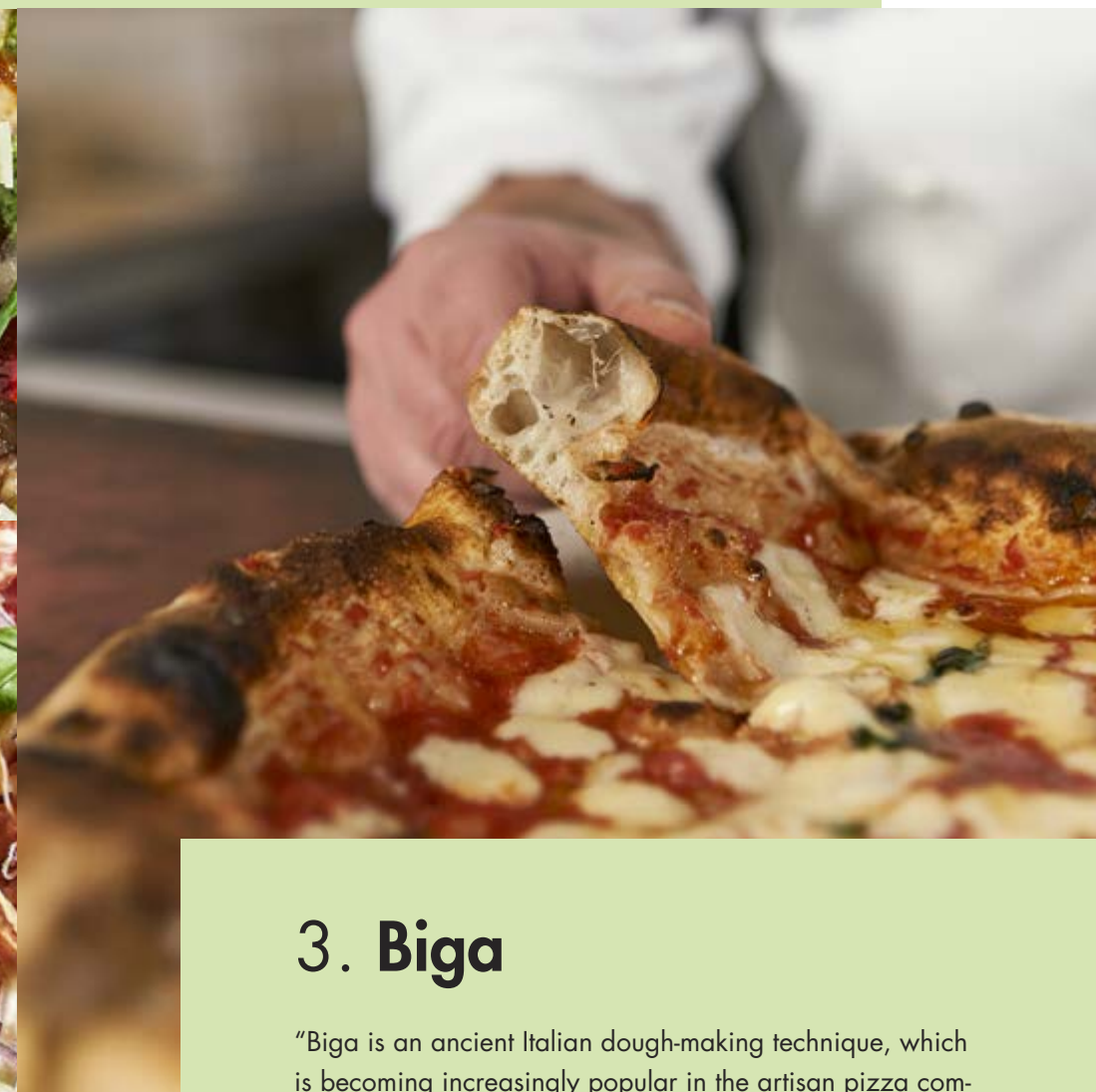
2. Pinsa

"Pinsa is a very specific style of rustic Roman pizza. The name comes from 'pinsere', which means to stretch. The base of a pinsa pizza is made by pressing the dough flat with your fingertips to give the base a more cloud-like look. Basically, pinsa is a sort of focaccia that you top with all sorts of beautiful ingredients. The base is light, airy and full of bubbles. This type of pizza is popping up on the menus of innovative pizza places all over World."



3. Biga

"Biga is an ancient Italian dough-making technique, which is becoming increasingly popular in the artisan pizza community. Biga is basically a pre-ferment, consisting of flour, water and a little bit of yeast. It's very easy to make and it really gives your pizza base some extra texture and a more complex flavour."



BIGA

and better

Italy's best kept pizza dough secret is the biga-method.
A type of pre-fermentation, or starter dough, that adds complexity to the flavour and a light, airy texture to the crust.



See how Marco makes his Biga dough here

1.

Make the biga-mixture

Dissolve 4 g of fresh yeast in 225 ml of water and pour it over 500 g of strong high-protein flour. Mix the ingredients with a spoon until the water is gone. Then, gently mix with your hands for 2-3 minutes.



2.

Let the biga rest

The biga now has a stringy, crumbly texture. That's perfect. Remember, it's not a dough yet. Cover it with cling film and punch holes in the film to let the mixture breathe. Let it rest for 18-20 hours at room temperature.



3.

Turn pre-ferment into pizza dough

Add the well-rested biga pre-ferment to a mixer, along with a bit of water. Just enough to ensure that the mixer does not struggle too much. Mix for 15-20 minutes. Add 1 g of fresh yeast and a bit of extra water to help the yeast dissolve. Then, add 15 g of salt. Once, the salt is incorporated into the biga, turn up the mixer speed and add the rest of the water (a total of 125 ml for this step) and 10 g of olive oil. When the oil is gone, the dough is ready.



4.

Fold the dough

Fold and stretch the dough a few times to make it stronger. Make one big dough ball and let it rest for 5 minutes.



5.

Make dough balls

Cut the dough into lumps of 300 g and make a dough ball for each pizza. Let the dough balls prove for 2-4 hours at room temperature or 8-12 hours in the fridge.



6.

Stretch the dough

Sprinkle semolina on the table, pour out the dough and sprinkle a bit of semolina on the dough, which is quite sticky. Use your fingers to stretch the dough, working from the middle and towards the edges to trap the air in the crust.



The Sauce

Never underestimate the difference that a tasty sauce can make to your pizzas. Here are four favourites from Marco Fuso.

Tomato

There are as many tomato sauce recipes as there are pizza chefs. Marco opts for simplicity and the pure tomato flavour in his. Take a 2,5 kg tin of high-quality plum tomatoes, add 25 g of salt and fresh basil – and use a vegetable mill or your hands to squash the tomatoes. Never use a blender for tomatoes. It ruins the colour and texture.



Beetroot

This sauce will surprise your customers with its intense flavour and beautiful colour. Here's how you make it: Peel, boil and blend some fresh beetroot. Blend it for a few seconds with extra virgin olive oil and season to taste with salt and black pepper. Nice and simple.



Broccoli

There's more to pizza sauce than tomatoes – and sometimes another flavour will compliment your toppings better. Marco's broccoli sauce is simple and tasty. Boil some broccoli until tender and give it a blitz in the blender with a nice splash of extra virgin olive oil and a clove of garlic. Season with salt and black pepper.



Courgette

A courgette sauce goes great with prawns. It follows the same formula as broccoli or beetroot: Chop. Boil, blend with oil. Season to taste with salt and black pepper. You can also use this method to make spinach sauces or pumpkin sauces. Feel free to experiment.



"When I make my pizzas, I always try to create an experience. To make something that sticks with the customer. A pizza should never be something you just eat. It should be something you feel. If you take that approach, your customers will reward you with loyalty."

Marco Fusco

Biga super crust

Broccoli love

Vegetarian

Dough (3 dough balls of 280 g)

Biga

- 500 g flour
- 250 g water
- 3 g fresh yeast

Actual dough

- 125 g water
- 12 g fine sea salt
- 2 g fresh yeast

Toppings (12" pizza)

- 50 g broccoli sauce
- 100 g Arla Pro Mozzarella cube
- 40 g yellow & red cherry tomatoes
- 50 g broccoli tops
- 20 g spring onions
- Fresh garlic

How to make the dough

Prepare the biga the day before to allow time for fermentation. It's really simple and makes a big difference. First step is mixing the yeast and half of the water in a bowl until the yeast has dissolved completely. Then, slowly, add half the flour, while mixing. Add the rest of the water and flour gradually. Mix for 3 minutes and let the biga ferment for 18 hours at 20°C. Wrap the container in cling film and punch a few holes in it to let the biga breathe.

When the biga is ready, it's time to make the actual dough. Pour half of the water in a mixer bowl, add the biga and start the mixer. After 4-5 minutes, the dough will start to come together. Add the salt and half of the remaining water. Once the salt has been incorporated, add the rest of the water and let it mix for 15 minutes. Make sure that the dough has a nice consistency. When you're satisfied, let the dough rest in plastic containers covered with cling film at room temperature for 30 minutes. Once the dough has rested, divide it into three dough balls. Leave the dough at room temperature for 2-4 hours before baking.

How to make the pizza

Stretch your dough and spread the broccoli sauce, leaving the edges untouched by sauce. Add the mozzarella, broccoli, cherry tomatoes and garlic. Bake for 90-120 seconds at 400°C in a professional pizza oven. When it's ready, give it the final touch: Spring onions, pine nuts and a drizzle of extra virgin olive oil. Enjoy.

Broccoli sauce

Boil broccoli until tender and blitz it in the blender with a generous drizzle of high-quality olive oil. Season the sauce to taste with a pinch of salt, black pepper and a small clove of garlic.

Did you know

Biga adds complexity to the flavour and aroma of your pizza base as well as a light, open texture with beautiful pockets of air.



See how Marco makes the pizza here





Delivery tip

A relatively low baking temperature combined with a longer baking time makes the pizza base crispier and more suited for delivery.

Delivery pizza – thin crust

Chicken chives & cheese

Dough (3 dough balls of 280 g)

- 450 g flour
- 280 g water
- 12 g fine sea salt
- 10 g Extra virgin olive oil
- 2 g fresh yeast

Toppings (12" pizza)

- 70 g Arla Pro Mozzarella Sticks
- 50 g mix of mascarpone & ricotta
- 60 g sliced, grilled chicken
- 30 g mushrooms
- 30 g tomato sauce
- Chopped chives

How to make the dough

Mix 90% of the water with the yeast, until the yeast has dissolved. Add 50% of the flour, allowing the ingredients to blend together. Gradually, add the rest of the flour. When the dough starts to come together after 4-5 minutes, add the salt and half of the remaining water. Once the salt has been incorporated, gradually add the rest of the water and the oil. Mix until the texture of the dough is smooth and elastic. The total mixing time should be approx. 15 minutes.

Let the dough rest for an hour at room temperature in a plastic container covered with cling film. Once the dough has rested, divide it into 3 portions and leave the dough in the fridge for 12-18 hours, where it will more than double in size. Take the dough out of the fridge and let it reach room temperature before making your pizza.

How to make the pizza

Stretch your dough nice and thin. Combine together the mascarpone and ricotta with salt and pepper and spread with a tablespoon. Add mozzarella sticks, chicken and mushrooms. Decorate with small touches of tomato sauce. Bake at 350°C for 3-4 minutes until the crust is crispy. Take the pizza out, put in the box and sprinkle with chopped chives. Ready for delivery.

Delivery pizza – thin crust

Veggie triumph

Vegetarian

Dough (3 dough balls of 280 g)

- 450 g flour
- 280 g water
- 12 g fine sea salt
- 10 g Extra virgin olive oil
- 2 g fresh yeast

Toppings (12" pizza)

- 80 g tomato sauce
- 90 g Arla Pro Mozzarella Sticks
- 40 g grilled courgettes
- 40 g red peppers
- 30 g yellow cherry tomatoes
- 20 g feta cheese
- Fresh basil

How to make the dough

Mix 90% of the water with the yeast, until the yeast has dissolved. Add 50% of the flour, allowing the ingredients to blend together. Gradually, add the rest of the flour. When the dough starts to come together after 4-5 minutes, add the salt and half of the remaining water. Once the salt has been incorporated, gradually add the rest of the water and the oil. Mix until the texture of the dough is smooth and elastic. The total mixing time should be approx. 15 minutes.

Let the dough rest for an hour at room temperature in a plastic container covered with cling film. Once the dough has rested, divide it into 3 portions and leave the dough in the fridge for 12-18 hours, where it will more than double in size. Take the dough out of the fridge and let it reach room temperature before making your pizza.

How to make the pizza

Stretch the dough and spread the tomato sauce with a tablespoon, leaving the edges untouched. Add mozzarella sticks, your grilled vegetables and tomatoes – and bake for 3-4 minutes at 350°C. When the pizza is baked to crispy perfection, take it out and add a layer of crumbled feta. The finishing touch is fresh basil and a drizzle of high-quality olive oil. Perfection in every bite – even after 20 minutes in a pizza box.

Delivery tip

Use Arla Pro's low moisture mozzarella for delivery and takeaway pizzas. This minimises the risk of a soggy base that's difficult to handle.



See how Marco makes the pizza here





Neapolitan pizza

Popeye

Vegetarian

Dough (3 dough balls of 280 g each)

- 500 g flour
- 300 g water
- 12 g fine sea salt
- 2 g fresh yeast

Toppings (12" pizza)

- 80 g spinach
- 120 g Arla Pro Mozzarella cube
- 40 g cherry tomatoes
- 20 g black olives
- 20 g grated parmesan
- 30 g mascarpone
- 2 g chopped garlic
- Extra virgin olive oil

How to make the dough

First, mix 90% of the water and all the yeast in a bowl, letting the yeast dissolve completely. Slowly add 50% of the flour and let the water and flour blend together. Then, gradually add the rest of the flour. Once the dough starts to come together after about 6-7 minutes, add the salt and half of the remaining water. Wait a minute for the salt to incorporate and pour in the rest of the water little by little. The total mixing time should be approx. 15 minutes. When you're happy with the consistency, let the dough rest in a plastic container covered with cling film at room temperature (16-18°C) for 12-18 hours. When it has more than doubled in size, the yeast will have worked its magic. Cut the dough into three portions and let it rest again – this time for 4-6 hours at room temperature.

How to make the pizza

Stretch your dough nice and thin. Spread a layer of Mozzarella right on to the "raw" dough. Then, add spinach, mascarpone cheese, black olives, garlic and cherry tomatoes. Bake at 430°C in a professional gas or wood-burning pizza oven for 60-90 seconds. If you work with a deck oven that cannot reach such high temperatures, bake at 380-400°C for a few seconds longer. When it's done, sprinkle with parmesan and drizzle with high-quality olive oil. Serve sizzling hot.



When in Rome

Focaccia

Dough (3 dough balls of 280 g)

Approx. 600 g, 2 focaccias

- 350 g flour
- 240 g water
- 10 g fine sea salt
- 10 g Extra virgin olive oil
- 3 g fresh yeast

Toppings (1 focaccia)

- 100 g Arla Pro Mozzarella Sticks
- 50 g cherry tomatoes
- 80 g burrata
- 30 g anchovies
- 20 g toasted pine nuts
- 10 g basil leaves
- Extra virgin olive oil

How to make the dough

Start by mixing 90% of the water with the yeast, letting the yeast dissolve completely. Slowly add 50% of the flour. Mix briefly to allow the ingredients to blend together. Then, gradually, add the rest of the flour. After about 4-5 minutes the dough will start to come together. Add the salt and half of the remaining water. Once the salt has been incorporated, gradually add the rest of the water and the oil and mix for a while longer. The total mixing time should be about 15 minutes.

You'll notice that the dough is very sticky. Don't worry, it's supposed to be this way. Just leave the dough to rest for two hours. Then, take it out of the container and fold it a few times to give it strength. Put the dough in a plastic container and let it rest covered with cling film at room temperature for one hour. Store the dough in the fridge between 18-24 hours to really let the yeast work its magic. Before baking, take the dough out of the fridge, cut it into two portions and let it reach room temperature.

How to make the pizza

First, add a good bit of flour to your work surface. Then pour the dough from the container onto the flour. With your fingers, gently stretch the dough into an oval shape. Bake the base for 5 minutes at 300°C with just a drizzle of good olive oil. After 5 minutes, add the mozzarella and cook for another 4-5 minutes. When the crust is perfect, take out the focaccia and add the cherry tomatoes, burrata, anchovies and pine nuts. Drizzle with olive oil and you're ready to serve.



Neapolitan pizza

Dough (3 dough balls of 280 g)

- 500 g flour
- 300 g water
- 12 g fine sea salt
- 2 g fresh yeast

Toppings (12" pizza)

- 50 g basil pesto sauce
- 70 g Arla Pro Mozzarella cube
- 40 g goat cheese
- 30 g asparagus, finely sliced
- 30 g cherry tomatoes
- 5 fresh basil leaves

How to make the dough

First, mix 90% of the water and all the yeast in a bowl, letting the yeast dissolve completely. Slowly add 50% of the flour and let the water and flour blend together. Then, gradually add the rest of the flour. Once the dough starts to come together after about 6-7 minutes, add the salt and half of the remaining water. Wait a minute for the salt to incorporate and pour in the rest of the water little by little. The total mixing time should be approx. 15 minutes. When you're happy with the consistency, let the dough rest in a plastic container covered with cling film at room temperature (16-18°C) for 12-18 hours. When it has more than doubled in size, the yeast will have worked its magic. Cut the dough into three portions and let it rest again – this time for 4-6 hours at room temperature.

How to make the pizza

Stretch your dough nice and thin and spread the basil pesto sauce with a tablespoon, leaving the edge untouched by the pesto. I always recommend making your own pesto from fresh high-quality ingredients. The result will be so much better. Now, add a layer of Arla Pro Mozzarella cube, cherry tomato goat cheese and finally the asparagus. Bake at 430°C in a professional gas or wood-burning pizza oven for 60-90 seconds. If you work with a deck oven that cannot reach such high temperatures, bake at 380-400°C for a few seconds longer. Take it out and decorate your masterpiece with cherry tomatoes and fresh basil. Ready to serve.

Vegetarian



Roman deep pan

Truffle Up

Dough (Approx. 600 g)

- 350 g flour
- 240 g water
- 10 g fine sea salt
- 10 g extra virgin olive oil
- 3 g fresh yeast

Toppings (for 1 baking tray, 30x40 cm)

- 200 g base bechamel sauce
- 150 g wild boar sausage
- 150 mixed fresh mushrooms
- 300 g Arla Pro Mozzarella cube
- 80 g truffle & mushrooms paste
- 5 g chopped fresh parsley

How to make the dough

Start by mixing 90% of the water with the yeast, letting the yeast dissolve completely. Slowly add 50% of the flour. Mix briefly to allow the ingredients to blend together. Then, gradually, add the rest of the flour. After about 4-5 minutes the dough will start to come together. Add the salt and half of the remaining water. Once the salt has been incorporated, gradually add the rest of the water and the oil and mix for a while longer. The total mixing time should be about 15 minutes.

You'll notice that the dough is very sticky. Don't worry, it's supposed to be this way. Just leave the dough to rest for two hours. Then, take it out of the container and fold it a few times to give it strength. Put the dough in a plastic container and let it rest covered with cling film at room temperature for one hour. Store the dough in the fridge between 18-24 hours to really let the yeast work its magic. Before baking, take the dough out of the fridge, cut it into two portions and let it reach room temperature.

How to make the pizza

Dust some flour on the worktop and put the dough on top of the flour. With your fingers spread apart, gently press the dough starting from the bottom to the top until it roughly fits the size of the rectangular baking tray. Oil the tray with Extra virgin olive oil and move the dough from the table to the tray. Let it rest covered for 20 minutes. When it's well-rested, spread the bechamel sauce with a tablespoon and bake the pizza for 5 minutes at 300°C. After 5 minutes, add mozzarella, wild boar sausage, mixed mushrooms and peppers and bake for another 6-8 minutes. Before serving, spread the truffle & mushrooms paste and the chopped parsley on the pizza. That's it. A perfect deep pan pizza that your customers will love.



Biga super crust

Biga bresaola

Dough (3 dough balls of 280 g)

Biga

- 500 g flour
- 250 g water
- 3 g fresh yeast

Actual dough

- 125 g water
- 12 g fine sea salt
- 2 g fresh yeast

Toppings (12" pizza)

- 80 g tomato sauce
- 100 g Arla Pro Mozzarella cube
- 50 g sliced bresaola
- 20 g mixed salad leaves
- 50 g 4 cheeses sauce

How to make the dough

Prepare the biga the day before to allow time for fermentation. It's really simple and makes a big difference. First step is mixing the yeast and half of the water in a bowl until the yeast has dissolved completely. Then, slowly, add half the flour, while mixing. Add the rest of the water and flour gradually. Mix for 3 minutes and let the biga ferment for 18 hours at 20°C. Wrap the container in cling film and punch a few holes in it to let the biga breathe.

When the biga is ready, it's time to make the actual dough. Pour half of the water in a mixer bowl, add the biga and start the mixer. After 4-5 minutes, the dough will start to come together. Add the salt and half of the remaining water. Once the salt has been incorporated, add the rest of the water and let it mix for 15 minutes. Make sure that the dough has a nice consistency. When you're satisfied, let the dough rest in plastic containers covered with cling film at room temperature for 30 minutes. Once the dough has rested, divide it into three dough balls. Leave the dough at room temperature for 2-4 hours before baking.

How to make the pizza

Stretch your dough and spread the tomato sauce. Leave the edge untouched by sauce. Add a layer of mozzarella and bake your pizza for 90-120 seconds at 400°C in a professional pizza oven. Before serving, cover the margherita base with baby salad leaves, sliced bresaola, and finally, the 4 cheeses sauce. The biga crust will be extremely tasty, crunchy and full of beautiful bubbles – and your customers will thank you.



Roman deep pan

Aubergine dream

Vegetarian

Dough (Approx. 600 g)

- 350 g flour
- 240 g water
- 10 g fine sea salt
- 10 g Extra virgin olive oil
- 3 g fresh yeast

Toppings

(for 1 baking tray, 30x40 cm)

- 200 g tomato sauce
- 400 g Arla Pro Mozzarella Sticks
- 80 g grilled aubergine
- 80 g grilled mixed peppers
- 100 g grilled courgettes
- 50 g sundried tomatoes
- 60 g feta cheese

How to make the dough

Start by mixing 90% of the water with the yeast, letting the yeast dissolve completely. Slowly add 50% of the flour. Mix briefly to allow the ingredients to blend together. Then, gradually, add the rest of the flour. After about 4-5 minutes the dough will start to come together. Add the salt and half of the remaining water. Once the salt has been incorporated, gradually add the rest of the water and the oil and mix for a while longer. The total mixing time should be about 15 minutes.

You'll notice that the dough is very sticky. Don't worry, it's supposed to be this way. Just leave the dough to rest for two hours. Then, take it out of the container and fold it a few times to give it strength. Put the dough in a plastic container and let it rest covered with cling film at room temperature for one hour. Store the dough in the fridge between 18-24 hours to really let the yeast work its magic. Before baking, take the dough out of the fridge, cut it into two portions and let it reach room temperature.

How to make the pizza

Oil a baking tray with Extra virgin olive oil. Dust the tray with flour and transfer the dough from the plastic container to the tray. With your fingers, gently press the dough towards the edges until it roughly fits the size of the tray. Let it rest covered for 20 minutes. When it's well-rested, spread the tomato sauce with a tablespoon and bake the pizza for 5 minutes at 300°C. After 5 minutes, add mozzarella, aubergine, courgettes and peppers and bake for another 6-8 minutes. Before serving, spread the sundried tomatoes and feta cheese on the pizza. That's it. A perfect deep pan pizza that your customers will love.

Roman deep pan

Il Tricolore

Dough (Approx. 600 g)

- 350 g flour
- 240 g water
- 10 g fine sea salt
- 10 g extra virgin olive oil
- 3 g fresh yeast

Toppings

(for 1 baking tray, 30x40 cm)

- 200 g tomato sauce
- 300 g Arla Pro Mozzarella cube
- 150 g Italian sausage
- 200 g broccoli sauce
- 50 g semi dry cherry tomatoes
- 50 g parmesan cheese shavings
- Chives

How to make the dough

Start by mixing 90% of the water with the yeast, letting the yeast dissolve completely. Slowly add 50% of the flour. Mix briefly to allow the ingredients to blend together. Then, gradually, add the rest of the flour. After about 4-5 minutes the dough will start to come together. Add the salt and half of the remaining water. Once the salt has been incorporated, gradually add the rest of the water and the oil and mix for a while longer. The total mixing time should be about 15 minutes.

You'll notice that the dough is very sticky. Don't worry, it's supposed to be this way. Just leave the dough to rest for two hours. Then, take it out of the container and fold it a few times to give it strength. Put the dough in a plastic container and let it rest covered with cling film at room temperature for one hour. Store the dough in the fridge between 18-24 hours to really let the yeast work its magic. Before baking, take the dough out of the fridge, cut it into two portions and let it reach room temperature.

How to make the pizza

Dust some flour on the worktop and place the dough on top of the flour. With your fingers spread apart, gently press the dough starting from the bottom to the top until it roughly fits the size of the rectangular tray. Oil the baking tray with extra virgin olive oil and move the dough from the table to the tray. Let it rest covered for 20 minutes. When it's well-rested, spread the tomato sauce with a tablespoon and bake the pizza for 5 minutes at 300°C. After 5 minutes, add mozzarella and Italian sausage, and bake for another 6-8 minutes. Before serving, spread the broccoli sauce, the semi-dry cherry tomatoes and parmesan shavings on the pizza. Garnish with Chive and serve hot.

Broccoli sauce

Boil broccoli until tender and blitz it in the blender with a generous drizzle of high-quality olive oil. Season the sauce to taste with a pinch of salt, black pepper and a small clove of garlic.





Delivery tip

Stretch your pizza with semolina to add a bit of extra crispiness to the base.

Delivery pizza – thin crust

Arugula

Vegetarian

Dough (3 doughballs of 240 g)

- 450 g flour
- 280 g water
- 12 g fine sea salt
- 10 g extra virgin olive oil
- 2 g fresh yeast

Toppings (12" pizza)

- 70 g Arla Pro Mozzarella Sticks
- 20 g fresh rocket leaves
- 30 g cherry tomatoes
- 20 g parmesan shavings
- 10 g balsamic glaze

How to make the dough

Mix 90% of the water with the yeast, until the yeast has dissolved. Add 50% of the flour, allowing the ingredients to blend together. Gradually, add the rest of the flour. When the dough starts to come together after 4-5 minutes, add the salt and half of the remaining water. Once the salt has been incorporated, gradually add the rest of the water and the oil. Mix until the texture of the dough is smooth and elastic. The total mixing time should be approx. 15 minutes.

Let the dough rest for an hour at room temperature in a plastic container covered with cling film. Once the dough has rested, divide it into 3 portions and leave the dough in the fridge for 12-18 hours, where it will more than double in size. Take the dough out of the fridge and let it reach room temperature before making your pizza.

How to make the pizza

This pizza is ideal for takeaway and delivery, because most of the ingredients are added after baking. This reduces the risk of the pizza turning soggy. Here's how you make it. First, stretch your dough and add the tomato sauce with a tablespoon without touching the edge of the pizza. Add the mozzarella and bake for 3-4 minutes at 350°C. When the cheese is melted and the crust is crispy, take out the pizza and decorate with a layer of rocket leaves and cherry tomatoes. Sprinkle with flakes of parmesan cheese and drizzle with balsamic glaze.



Pancetta & pecorino

Pinsa romana

Dough

- (Approx. 3 doughballs of 240 g)
- 250 g 00 flour
 - 80 g rice Flour
 - 70 g soy Flour
 - 2800 g water
 - 10 g fine sea salt
 - 10 g Extra virgin olive oil
 - 3 g fresh yeast

Toppings (1 focaccia)

- 100 g Arla Pro Mozzarella Sticks
- 90 g plum tomatoes crushed by hand and topped with a pinch of salt
- 60 g pancetta (for a vegetarian version swap pancetta with black olives)
- 40 g red onion
- 20 g pecorino cheese
- 5 g basil leaves
- Extra virgin olive oil

How to make the dough

Start by mixing 90% of the water with the yeast, letting the yeast dissolve completely. Mix all three flour types together in a bowl. Add 50% of the flour mix to the yeast water and mix briefly. Then, gradually, add the rest of the flour. When the dough starts to come together after about 4-5 minutes, add the salt and half of the remaining water. Once the salt has been incorporated, gradually add the rest of the water and the oil and mix for a bit. The total mixing time should be about 15 minutes.

Leave the dough to rest for two hours. Take it out of the container and fold it a few times to give it strength. Put the dough in a plastic container and let it rest covered with cling film at room temperature for one hour. Then store it the fridge for 18-24 hours to let the yeast work its magic. Before baking, take the dough out of the fridge and let it reach room temperature.

How to make the pizza

First, add a good bit of flour to your work surface and pour the dough from the container onto the flour. Gently stretch the dough into an oval shape. Bake the base for 4 minutes at 280-300°C with just a drizzle of good olive oil. After 4 minutes, add the mozzarella sticks and the pancetta and cook for another 4-5 minutes. When the crust is perfectly golden brown and crispy, take out the focaccia and add the pecorino cheese and a few leaves of fresh basil. Drizzle with olive oil and you're ready to serve.

Neapolitan pizza

Triple cheese

Dough

(3 dough balls of 280 g each)

- 500 g flour
- 300 g water
- 12 g fine sea salt
- 2 g fresh yeast

Toppings (12" pizza)

- 80 g tomato sauce
- 70 g Arla Pro Mozzarella cube
- 40 g blue cheese
- 30 g smoked cheese
- 30 g sliced bresaola
- 10 g pine nuts
- Extra virgin olive oil

How to make the dough

First, mix 90% of the water and all the yeast in a bowl, letting the yeast dissolve completely. Slowly add 50% of the flour and let the water and flour blend together. Then, gradually add the rest of the flour. Once the dough starts to come together after about 6-7 minutes, add the salt and half of the remaining water. Wait a minute for the salt to incorporate and pour in the rest of the water little by little. The total mixing time should be approx. 15 minutes. When you're happy with the consistency, let the dough rest in a plastic container covered with cling film at room temperature (16-18°C) for 12-18 hours. When it has more than doubled in size, the yeast will have worked its magic. Cut the dough into three portions and let it rest again – this time for 4-6 hours at room temperature.

How to make the pizza

Stretch your dough and spread the tomato sauce with a tablespoon. Make sure the edge is free from sauce. Add the mozzarella cubes, blue cheese and smoked cheese. Bake at 430°C in a professional gas or wood-burning pizza oven for 60-90 seconds. If you work with a deck oven that cannot reach such high temperatures, bake at 380-400°C for a few seconds longer. When the crust is nice and crispy, take it out, cover with slices of bresaola and sprinkle with pine nuts. A drizzle of Extra virgin olive oil will add the perfect finishing touch. Absolutely irresistible.





Neapolitan pizza

Roots & Bloom

Dough (3 dough balls of 280 g each)

- 500 g flour
- 300 g water
- 12 g fine sea salt
- 2 g fresh yeast

Toppings (12" pizza)

- 80 g beetroot sauce
- 70 g Arla Pro Mozzarella Sticks
- 40 g taggiasche olives
- 30 g parma ham swirl
- 30 g fresh rocket
- 10 g sun-dried tomatoes
- Extra virgin olive oil

How to make the dough

First, mix 90% of the water and all the yeast in a bowl, letting the yeast dissolve completely. Slowly add 50% of the flour and let the water and flour blend together. Then, gradually add the rest of the flour. Once the dough starts to come together after about 6-7 minutes, add the salt and half of the remaining water. Wait a minute for the salt to incorporate and pour in the rest of the water little by little. The total mixing time should be approx. 15 minutes. When you're happy with the consistency, let the dough rest in a plastic container covered with cling film at room temperature (16-18°C) for 12-18 hours. When it has more than doubled in size, the yeast will have worked its magic. Cut the dough into three portions and let it rest again – this time for 4-6 hours at room temperature.

How to make the pizza

Stretch your dough and spread the beetroot sauce with a tablespoon. Leave the edges untouched by the sauce. Add mozzarella sticks and olives. Bake at 430°C in a professional gas or wood-burning pizza oven for 60-90 seconds. If you work with a deck oven that cannot reach such high temperatures, bake at 380-400°C for a few seconds longer. Once the pizza is out of the oven, cover it with slices of parma ham, fresh rocket and sun-dried tomatoes. Drizzle with oil and serve immediately.

Beetroot sauce

Peel, chop and boil some fresh beetroot. When the beetroot is nice and soft, give it a quick blitz in a blender with a generous drizzle of high-quality olive oil and season to taste with salt and fresh pepper.



Neapolitan pizza

Zesty prawn

Dough (3 doughballs of 240 g)

- 500 g flour
- 300 g water
- 12 g fine sea salt
- 2 g fresh yeast

Toppings (12" pizza)

- 80 g courgette sauce
- 100 g Arla Pro Mozzarella Sticks
- 60 g prawns
- 30 g cherry tomatoes
- Fresh red chili
- Lemon zest
- Extra virgin olive oil

How to make the dough

First, mix 90% of the water and all the yeast in a bowl, letting the yeast dissolve completely. Slowly add 50% of the flour and let the water and flour blend together. Then, gradually add the rest of the flour. Once the dough starts to come together after about 6-7 minutes, add the salt and half of the remaining water. Wait a minute for the salt to incorporate and pour in the rest of the water little by little. The total mixing time should be approx. 15 minutes.

When you're happy with the consistency, let the dough rest in a plastic container covered with cling film at room temperature (16-18°C) for 12-18 hours. When it has more than doubled in size, the yeast will have worked its magic. Cut the dough into three portions and let it rest again – this time for 4-6 hours at room temperature.

How to make the pizza

Stretch your dough and spread the courgette sauce with a tablespoon. Make sure the edge is free from sauce. Add the mozzarella sticks and a layer of prawns. Bake at 430°C in a professional gas or wood-burning pizza oven for 60-90 seconds. If you work with a deck oven that cannot reach such high temperatures, bake at 380-400°C for a few seconds longer. When the crust is nice and crispy, take out the pizza and add the cherry tomatoes, fresh chili and lemon zest. Drizzle with Extra virgin olive oil to give it the last touch.

Courgette sauce

Chop up some fresh courgette and boil it in bit of water until its soft and mushy. Take the courgette out and give it a quick blitz in the blender with a generous drizzle of high-quality olive oil.. Add a pinch of salt and some black pepper – and your sauce is ready. Nice and simple.

Made for pizza professionals

Our cheeses are made with the needs of pizza chefs in mind and tested to meet the highest standards in terms of taste, texture and functionality. Regardless of the oven you use and the style of pizza you make, we have a cheese to match.



Arla® Pro
Mozzarella 40+ 1kg

Key benefits

- Versatile product
- Good meltability
- Ideal for customisation



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Cheese tips

Match your cheese with your oven type

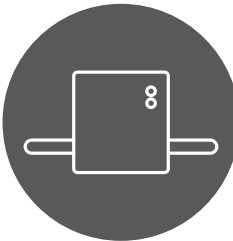


Stone oven

Unlike other ovens, traditional pizza ovens work by absorbing the heat in the base/ walls of the chamber and cooking food on contact. Generally these ovens cook at extremely hot temperatures to produce a crispy base, which means you need a cheese that melts slowly to prevent burning and allow the base to fully cook.

We recommend

- Arla product 1
- Arla product 2

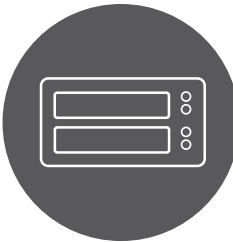


Conveyor ovens

Often called a tunnel or continuous oven, conveyor ovens churn out pizzas on a conveyor belt as fast as you can make them. As conveyor ovens cook pizzas quickly but generally at lower temperatures than traditional ovens, a fast-melting cheese is ideal.

We recommend

- Arla product 1
- Arla product 2



Deck ovens

Deck pizza ovens offer the same flexibility as brick ovens in their style and are slightly easier to use, but they still require a lot of skill and constant monitoring, so they tend to have a longer cooking time than conveyors. A cheese with a slightly slower melt compared to conveyor ovens will work best – but it depends on your style!

We recommend

- Arla product 1
- Arla product 2



ARLA PRO.

At Arla Pro, partnership is the value closest to our hearts. It's who we are and what we do. United by our shared passion for great food, we're committed to supporting your craft and making your work in the professional kitchen simpler.

Learn more about who we are and what we can do for your business at **arlapro.com**

