



JERNEJ KITCHEN

FALL PEPPERONI PIZZA WITH ONION AND SAGE

Fall pepperoni pizza has a crusty homemade pizza crust and a rich, tasty topping that will impress every pepperoni lover. For a lunch/dinner/celebrations.

MAKES	2	PIZZAS
PREPARATION:	10	MINUTES
BAKE:	5	MINUTES
TOTAL TIME:	60	MINUTES

PIZZA DOUGH

1 [Quick pizza dough \(crust\)](#)

KALE PESTO (OPTIONAL)

1 tbsp olive oil

3 cloves of garlic

1 handful of fresh black kale (cavolo nero), stalks removed

juice of 1/2 lemon

4 tbsp freshly grated parmesan cheese

FALL PIZZA TOPPING

1 cup [Tomato Purée](#)

50 g gauda cheese, shredded (1/2 cup)

250 g mozzarella cheese (8.8 oz)

1/2 onion or 1 small onion

2 tbsp cooked beans

12 pepperoni slices

6 italian sausage slices

24 black olives

10 fresh sage leaves

HOMEMADE PIZZA DOUGH

First prepare the pizza dough. If you are using our recipe, simply click on the "pizza dough" ingredient on the left and follow the instructions. Preheat your oven to the highest temperature (in our case 250°C / 480°F). Remove all the racks, except for the rack on the lowest part of the oven. This is where you are going to bake your pizza. Place the baking stone or metal baking sheet on the lowest rack.

KALE PESTO (OPTIONAL)

Place a skillet with olive oil over medium-high heat. Chop the garlic and add it to the skillet. Cook for about a minute. Add the roughly chopped black kale (cavolo nero), stir and cook for about 15 seconds, then add water (1/2 cup) and freshly squeezed lemon juice. Cook for about 2 minutes. Transfer the mixture to a blender, add freshly grated parmesan cheese and blend into a smooth pesto. Transfer to a bowl.

ADD THE TOPPINGS

Transfer the stretched pizza dough to a parchment paper. In a small bowl combine tomato sauce and pinch of freshly ground black pepper and half a teaspoon of olive oil. Spread half of the tomato sauce over the base of your first pizza dough. Sprinkle with half of the shredded Gouda cheese and tear over half mozzarella. Add half dozen slices of pepperoni and Italian sausage. Add some thinly sliced onion, beans, half of the black olives and fresh sage leaves. Repeat the process with remaining dough.

TIP

[Always use whole mozzarella and not the one that's stored in](#)

TOOLS AND EQUIPEMENT

kitchen knife

cutting board

skillet (optional)

blender (optional)

[pizza baking stone or metal baking sheet](#)

parchment paper

[pizza peel paddle](#)

water. The latter releases water during baking which results in a soggy pizza, which we don't like. Also, be careful not to add too many ingredient or the pizza will be super heavy. Don't add additional salt and oil.

BAKE AND SERVE

Transfer the first pizza to a [pizza peel paddle](#) (or a large flat plate). Place on a [baking stone](#) (or metal baking sheet) in the oven. Bake for about 5 - 8 minutes at the highest oven temperature. After about 2 minutes remove the parchment paper if you want your pizza extra crusty and delicious. Remove the pizza from the oven and serve. Enjoy.

TIP

Before you add the second pizza to the oven, let the oven to reheat for about 15 minutes to reach the highest temperature again. If you want you can use a blow torch to make the edges of your baked pizza even crustier.