

Sicilian-Style Sausage Pizza

U.S. ricotta is the star on this tasty pizza with tradition Sicilian toppings.



INGREDIENTS

(Makes 1 Pizza)

Flour, all purpose	640g
Baking Powder	30g
Salt	10g
Eggs, large	4
U.S. Whole Milk	500ml
Vegetable Oil	200ml
Ham or Turkey Ham, diced	300g
U.S. Cheddar, diced	300g
Thyme, fresh, minced	4g
Rosemary, fresh, minced (more whole for garnish)	2g

NUTRITIONAL CONTENT

Per 100g

Calories	184kcal
Total Fat	13g
Saturated Fat	4g
Trans Fat	0g
Cholesterol	20mg
Total Carbohydrates	10g
Dietary Fiber	1g
Sugars	3g
Protein	8g
Calcium	93mg
Magnesium	6mg
Phosphorus	34mg
Potassium	91mg
Sodium	339mg
Iron	1mg
Vitamin A	353IU
Vitamin C	3mg

PREPARATION

1. **Preheat oven to 180°C (350°F)**
 2. **In a large bowl with a whisk, mix together the flour, baking powder, and salt.**
 3. **In a separate bowl, whisk the eggs until lightly beaten.**
 4. **Blend the milk and vegetable oil into the eggs.**
 5. **Add remaining ingredients to the egg mixture.**
 6. **Pour wet ingredients into dry and, using a rubber spatula, gently mix until just incorporated. Do not over mix, some small lumps are fine.**
 7. **Spoon into muffin tins, top with rosemary garnish, and bake for 20-25 minutes. Test for doneness with a wooden toothpick inserted into a muffin that comes out clean.**
- *Using raw dough crust – bake at 260°C (500°F) on a pizza stone for 8-12 minutes.*

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.