

Mini Pizzas – Crispy from the Oven or Air Fryer

Servings

2 people (8 mini pizzas)

Description

Small, crispy mini pizzas with fluffy yeast dough, seasoned tomato sauce, plenty of cheese, and your favorite toppings.

Ingredients

250 g wheat flour (type 405 or 550 / all-purpose flour)
0.5 cube fresh yeast (approx. 21 g) or 1 packet dry yeast
125 ml lukewarm water
0.5 tsp sugar
1 tsp salt
1 tbsp olive oil
150 g strained tomatoes / tomato passata
1 tsp Italian herbs (e.g. oregano and basil)
1 pinch salt and pepper, to taste
150 g grated cheese (e.g. Gouda or mozzarella)
toppings of choice: salami, ham, mushrooms, bell pepper, corn, or – if you dare – pineapple

Method

1. Dissolve the yeast and sugar in the lukewarm water. Add the flour, salt, and olive oil to a bowl, pour in the yeast mixture, and knead for about 5 minutes until smooth and elastic.
2. Cover the dough and let it rise in a warm place for 30–45 minutes, until roughly doubled in size.
3. Preheat the oven to 220°C conventional heat or 200°C fan. Divide the dough into 8 equal pieces, shape into balls, and roll or press them into flat rounds about 10 cm in diameter on two baking-paper-lined trays.
4. Mix the tomato passata with the Italian herbs, salt, and pepper. Spread the sauce evenly over the mini pizza bases, sprinkle with cheese, and add your preferred toppings.
5. Bake in the preheated oven for about 10–12 minutes, until the edges are crisp and golden and the cheese is fully melted.
6. For the air fryer version, cook the mini pizzas at 180°C for about 6–8 minutes, until the edges are golden and the cheese is nicely melted. Work in batches depending on the size of the air fryer and repeat with the remaining pizzas.