

Choco Fever Dream

Authentic White Pizza Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Dough & Base

- [ ] 1 lb pizza dough, at room temperature
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1 clove garlic, thinly sliced

Cheese Topping

- [ ] 1 cup ricotta cheese, well-drained
- [ ] 1 ½ cups shredded mozzarella
- [ ] ¼ cup grated Parmesan

Herbs & Finish

- [ ] 1 tsp fresh rosemary, chopped
- [ ] 1 tsp fresh oregano, chopped
- [ ] Sea salt and cracked black pepper to taste

Instructions

1. Preheat the oven to 475°F (245°C) with a pizza stone inside; let it heat for at least 30 minutes.
2. On a lightly floured surface, stretch the dough into a 12-inch circle, brush the surface with olive oil, and scatter the sliced garlic evenly.
3. Spread the drained ricotta in dollops, then sprinkle the shredded mozzarella and Parmesan over the top.
4. Slide the pizza onto the hot stone, bake for 10-12 minutes until the crust is golden and the cheese is bubbling.
5. Remove from the oven, drizzle a little more olive oil, scatter fresh rosemary, oregano, sea salt, and pepper. Let rest for 2 minutes, then slice and serve.

Nutrition per serving

420 kcal	20 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels a bit sticky, dust it lightly with flour and let it rest for a few minutes.
- For extra aroma, rub a clove of garlic on the crust after baking.
- A quick garnish of fresh arugula adds a peppery contrast.