



ROCKY'S RECIPE OF THE MONTH

CHEESY CHRISTMAS TREE PIZZA



Prep Time
35 MINUTES

Cook Time
25 MINUTES

Effort
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Best Cooked On
Ooni Pizza Oven

INGREDIENTS

- 28 oz. (800g) of Pizza Dough
- 7 oz. (200g) Pizza Sauce
- 9 oz. (250g) mozzarella, chopped into 1" cubes
- 5 oz. (150g) butter, melted
- 4 cloves garlic, finely chopped
- 3 tablespoons (12g) fresh parsley, finely chopped
- 3 tablespoons (18g) rosemary, finely chopped



STEPS

1. Preheat your oven to about 480 °F (250 °C). Lightly melt the butter; mix in chopped garlic, parsley, and rosemary. Grease a baking sheet with a little of the melted butter.
2. On a lightly floured surface, roll out the pizza dough to about ½-inch thick. Cut dough into ~21–25 round discs (you'll want a few extras for the "star" on top). Place one cube of mozzarella in the center of each disc. Pinch and fold the dough over carefully, doing several folds/"seams" over the cheese then roll each into a smooth ball. This helps reduce cheese leakage.
3. Arrange the dough balls seam-side down on the baking sheet in the shape of a Christmas tree. Use leftover dough to cut out a star, and place it at the top.
4. Bake in the preheated oven until the dough balls are golden-brown and cooked through ~25 minutes.
5. As soon as it comes out of the oven, brush the buttery garlic-herb mixture over the dough tree. Serve warm with the pizza sauce on the side for dipping.

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