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Super Crust Pizza Blanca ·

Super Crust Pizza Blanca is a delicious pizza recipe with a unique twist. It features a white sauce made from a blend of cheeses, garlic, and herbs, which gives it a rich and creamy flavor. The crust is crispy on the outside and soft on the inside, making it the perfect base for the flavorful toppings. This pizza is a crowd-pleaser and can be enjoyed by both meat lovers and vegetarians.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 20 mins

Total Time: 50 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

300 g	pizza dough
200 g	Mozzarella Cheese
50 g	Parmesan Cheese
2 cloves	garlic

2 tbsp	Olive oil
10 leaves	Fresh Basil
1 tsp	Salt
1 tsp	Black pepper
150 g	Cherry Tomatoes
50 g	fresh arugula

Directions

Step 1

Preheating

Preheat the oven to 450°F (230°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Oven

Roll out the pizza dough on a floured surface and transfer it to a baking sheet.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Mixing

In a small bowl, mix together the olive oil, minced garlic, salt, and black pepper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Brushing

Brush the garlic oil mixture over the pizza dough.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Sprinkling

Sprinkle the mozzarella and Parmesan cheese evenly over the dough.

Prep Time: 3 mins

Cook Time: 0 mins

Step 6

Topping

Top with cherry tomatoes and fresh basil leaves.

Prep Time: 2 mins

Cook Time: 0 mins

Step 7

Baking

Bake in the preheated oven for 15-20 minutes, or until the crust is golden brown and the cheese is melted and bubbly.

Prep Time: 0 mins

Cook Time: 20 mins

Step 8

Cooling

Remove from the oven and let it cool for a few minutes.

Prep Time: 5 mins

Cook Time: 0 mins

Step 9

Topping

Top with fresh arugula before serving.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 15 g

Protein: 10 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	3 g	7.89%	12%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	20 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	15 mg	16.67%	20%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	6 mcg	250%	250%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	2 mcg	13.33%	13.33%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	20 mg	2%	2%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	8 mg	100%	44.44%
Potassium	200 mg	5.88%	7.69%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Seasonality

Spring Summer Fall

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween
Valentine's Day Mother's Day Father's Day New Year Anniversary
Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic

Meal Type

Lunch Dinner Snack

Difficulty Level

Medium

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