



People Love Pizzettes

READY IN



45 min.

SERVINGS



16

CALORIES



288 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 16 servings corn meal as needed
- ☐ 3 clove garlic and peeled thinly sliced
- ☐ 6 ounce mozzarella cheese then chilled grated well
- ☐ 2 tablespoon olive oil plus more for drizzling
- ☐ 16 servings olive oil extra-virgin as needed for drizzling
- ☐ 1 ounce parmesan cheese finely grated
- ☐ 1 pound pizza dough store-bought (see notes)
- ☐ 1 tablespoon rosemary minced plus more as garnish

Equipment

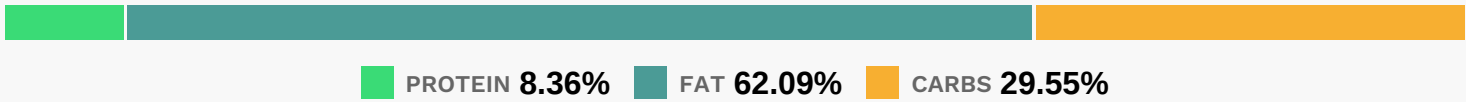
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ pizza stone

Directions

- ☐ Place oven rack in top position.
- ☐ Place a pizza stone on the rack if you like.
- ☐ Heat oven to 500 or more degrees F.
- ☐ Heat olive oil in a small saucepan set over medium-high heat.
- ☐ Add minced garlic and cook swirling the pan often until garlic is sizzling and just beginning to color, about 2 minutes.
- ☐ Remove pan from heat and set garlic aside to cool while still in the oil. Divide dough into 16 ping-pong (or slightly smaller) sized balls. Flatten or roll each ball into a thin disc about 3 ½-inches in diameter.
- ☐ Lay them onto a parchment-lined baking sheet lightly dusted with cornmeal. Don't crowd them, you may need to use two baking sheets.
- ☐ Let rest at room temperature at least 20 minutes before proceeding. If dough discs have retracted after they have rested use your fingertips to return them to about 3 ½-inches in diameter.
- ☐ Brush each one with a little of the cooled garlic & olive oil mixture, getting plenty of crunchy garlic bits onto each disc. Divide mozzarella evenly on top of each; followed by minced rosemary and Parmesan cheese.
- ☐ Garnish with 2 or 3 slices of garlic, a tiny sprig of rosemary and a small drizzle of olive oil per pizzette,
- ☐ Bake pizzettes in the very hot oven 6 to 8 minutes, or until crusts are golden and crisp with cheese getting slightly charred. Watch them carefully as they can go from charred to burnt quickly.

Serve hot.Like this:Like Loading...

Nutrition Facts



Properties

Glycemic Index:12.22, Glycemic Load:4.48, Inflammation Score:-1, Nutrition Score:3.9352173844109%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 287.97kcal (14.4%), Fat: 20.11g (30.94%), Saturated Fat: 4.18g (26.12%), Carbohydrates: 21.53g (7.18%), Net Carbohydrates: 20.1g (7.31%), Sugar: 2.03g (2.26%), Cholesterol: 9.94mg (3.31%), Sodium: 303.5mg (13.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.09g (12.18%), Vitamin E: 2.33mg (15.56%), Vitamin K: 9.79µg (9.32%), Calcium: 72.73mg (7.27%), Phosphorus: 72.32mg (7.23%), Iron: 1.25mg (6.96%), Fiber: 1.43g (5.72%), Zinc: 0.71mg (4.72%), Selenium: 3.11µg (4.45%), Vitamin B12: 0.27µg (4.44%), Manganese: 0.08mg (4.03%), Vitamin B6: 0.07mg (3.68%), Magnesium: 13.86mg (3.47%), Vitamin B2: 0.05mg (2.74%), Vitamin B1: 0.04mg (2.36%), Vitamin A: 91.15IU (1.82%), Copper: 0.03mg (1.42%), Potassium: 47.15mg (1.35%), Vitamin B3: 0.26mg (1.32%), Folate: 4.65µg (1.16%)