

DINNER

Soppressata Pizzas

17 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
235 min	190 min	45 min	6	\$3.35	976 kcal



The recipe Soppressata Pizzas can be made in around 3 hours and 55 minutes. This main course has 976 calories, 37g of protein, and 48g of fat per serving. For \$3.35 per serving, this recipe covers 41% of your daily requirements of vitamins and minerals. This recipe serves 6.

Ingredients

- ☐ 1½ teaspoons active dry yeast
- ☐ 28 ounce whole peeled San Marzano tomatoes
canned
- ☐ ½ cup pickled sweet cherry peppers, seeded and
sliced
- ☐ 5 cups all-purpose flour, plus more for dusting
- ☐ 1 pound fresh mozzarella, sliced
- ☐ 5 cloves garlic, smashed
- ☐ 6 servings Kosher salt
- ☐ 1 tablespoon extra-virgin olive oil, plus more for
brushing
- ☐ 2 tablespoons extra-virgin olive oil
- ☐ 6 servings Extra-virgin olive oil, for drizzling
- ☐ 1 teaspoon dried oregano
- ☐ 6 servings Dried oregano, for sprinkling

☐ ½ cup grated parmesan cheese

☐ 1 small head radicchio, sliced

☐ 4 ounces sliced hot soppressata, cut into strips

☐ 1 tablespoon sugar

EQUIPMENT Bowl, Baking sheet, Baking paper, Oven, Plastic wrap, Stand mixer, Measuring cup, Pizza stone

Method

- 1 Make the dough: Put 2 1/4 cups warm (100 degrees F) water in a large measuring cup; stir in the yeast to dissolve, then stir in the sugar and olive oil.
 - 2 Let stand until bubbly, 3 to 5 minutes.
 - 3 Combine 5 cups flour and 2 teaspoons salt in a stand mixer fitted with the paddle attachment.
 - 4 Add the yeast mixture and mix on medium-low speed, adding a little more flour or water, if needed, until a rough, sticky ball of dough forms, about 1 minute.
 - 5 Let rest 5 minutes, then mix on medium low until no longer sticky, about 1 more minute.
 - 6 Transfer the dough to an oiled surface and knead with oiled hands until smooth, about 10 times.
 - 7 Let rest 5 minutes, then knead briefly again and transfer to an oiled bowl. Cover with plastic wrap; refrigerate at least 8 hours or overnight. Divide the dough into 4 balls, dust with flour and cover loosely with plastic wrap.
 - 8 Let sit at room temperature 2 hours before making the pizzas.
 - 9 Make the sauce: Crush the tomatoes in a bowl using your hands. Stir in the olive oil, garlic, 1 1/2 teaspoons salt and the oregano. Cover and let stand 2 hours. Position a pizza stone or inverted baking sheet on the lowest oven rack; preheat to 500 degrees F for at least 30 minutes. Stretch each ball of dough into a 12-to-14-inch round on individual sheets of parchment paper.
 - 10 Let rest 15 minutes.
 - 11 Remove and discard the garlic from the sauce.
 - 12 Spread a thin layer of sauce on each pizza, leaving a border. Top with one-quarter each of the mozzarella, parmesan, cherry peppers, soppressata and radicchio; drizzle with olive oil. Slide 1 pizza (on the parchment) onto a pizza peel or another inverted baking sheet, then slide onto the hot stone in the oven.
 - 13 Bake until the crust browns, 12 to 15 minutes. Top with oregano. Repeat to make 3 more pizzas.
- Photograph by Con Poulos

Nutrition per serving

976

KCAL

37 g

PROTEIN

48 g

FAT

99 g

CARBS

Saturated Fat	16.6 g · 104% of daily needs
Fibre	7.1 g · 28% of daily needs
Sugar	9.1 g · 10% of daily needs
Sodium	1,668 mg · 73% of daily needs
Cholesterol	81.9 mg · 27% of daily needs
Vitamin C	15 mg · 18% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/soppressata-pizzas-143322