



Veg pizza recipe.Veg pizza recipe whitout ovan

Today we will learn how to make veg pizza. There are two ways to make delicious veg pizza in veg pizza by putting mozzarella cheese or cheddar cheese on pizza bread and garnishing it with capsicum onion tomatoes.

Pizza can also be made in oven or without pizza ovan embroidery.

Pizza base recipe

To make Vegetable Pizza we need Pizza bread (Pizza Base).You can buy it from a bakery or you can make it at home too.Pizza Base Recipe [read more](#)

Pizza Pasta Sauce Recipe

To make Veg pizza you will need pizza pasta sauce, you can buy it online too.Pizza Pasta Sauce Recipe. [read more](#)

Chilli Garlic Sauce Recipe

If you want to Spicy Veg pizza,you can use Chilli garlic sauce,it is available in the market,otherwise [read more](#)

Ingredients for making vegetable pizza

Pizza Base - 1 piss
Pizza Pasta Sauce - 1-2 tbsp
Mozzarella cheese - 1 bowl or 100g
Cheddar cheese - 1/2 bowl or 50g

Amul Butter - 1-2 tbsp
Capsicum - 1/4 bowl - finely chopped
Onion - 1/2 piss - finely chopped to a thick size
Tomato - 1/4 bowl - finely chopped

(Even if you have one of the mozzarella and cheddar cheese,it will work even if it is not both or if you have a rubbing thing)

Veg Pizza Recipe

First of all, turn on the pizza oven and then start making pizza.

Take a pizza base Butter the entire pizza base.

Now take pizza pasta sauce and apply it on the pizza base, how to apply pizza pasta sauce Keep the side of the pizza base half an inch empty.

Now take a bowl,mix mozzarella cheese and cheddar cheese.

After mixing, spread the cheese on the pizza base as far as the pizza pasta sauce is

(If you want to Spicy Veg pizza, mix half a teaspoon of chilli garlic sauce with pizza pasta sauce)

Top the sliced capsicum,onion and tomato on the pizza cheese.

(Your veg pizza is ready, if you want to topping the veg delicious pizza like sweet corn, baby corn, black olive, green olive, jala piño then you can decorate the pizza according to your taste.)

Place the prepared wedge in the pizza oven, cook until the pizza turns brown.

(The way to cook veg pizza is that the less Heat you cook in the oven,the more crispy the pizza will become)

When the top pizza is brown on the top site, keep it from the bottom site and take care of the pizza,rotating the pizza with an equal turn (in seconds) until the bottom site turns brown.

Likewise, when both the sides of the vegetable pizza are cooked, take them out on the chopping board and cut them with vegetable pizza cutter and decorate on a plate,serve hot with chilli plex and oregano tomato sauce as required.

If you want to make tomato sauce at home, you can read our recipe Tomato Sauce.

I hope you understand how the veg at home is made in a pizza oven
If you want to make a wedge pizza in a Embroidery, follow the idea below.

Make veg pizza in the pan

Veg delight pizza When raw ready, turn on the gas burner and place an iron griddle on it.

Take plain aluminum or non-stick Embroidery and place the Veg pizza inside the pan and keep the flame low.

After that cover the embroidery with a lid 5-7 minutes

After 5-7 minutes check the wedge pizza,if the wedge pizza starts to turn brown on both sides or if the cheese starts falling in the pan, then understand that the wedge pizza is ready,Otherwise cook for 1 to 2 minutes.

Veg delight pizza When cooked from both sides,take out the chopping board and cut the pizza from the pizza cutter, decorate in a plate,add chilli plex and oregano as needed and serve hot with tomato ketchup.

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