



Pizza Muffins with ORO di Parma Passata Rustica

Crispy Pizza Muffins with Salami, Mozzarella, and Fruity Tomato Sauce

 Easy  4 Servings  20 min.



These pizza muffins combine crispy pizza dough, savory salami, melted mozzarella, and the fruity ORO di Parma Passata Rustica. This simple recipe works in either an oven or an air fryer and delivers Italian flavor in a convenient muffin format.

Ingredients

1 roll of pizza dough
(about 400 g)
150 g mozzarella, grated
or finely diced
100 g salami, diced
200 ml ORO di Parma
Passata Rustica
optional
1 tsp dried oregano
1 tbsp grated Parmesan
a little fresh basil for
serving

Note on quantity: The 700-ml bottle of ORO di Parma Passata Rustica is enough for several recipes. This recipe calls for about 200 ml.

Step 1: Prepare the pizza dough

Roll out the pizza dough and cut it into 8 equal-sized squares. Gently press the squares into a greased muffin pan to form small wells.

Step 2: Filling Pizza Muffins

Place about 1 tablespoon of ORO di Parma Passata Rustica into each indentation in the dough. Then scatter the diced salami and mozzarella on top. Season with oregano to taste.

Step 3: Bake and serve

Bake the pizza muffins in a preheated oven at 180 °C (top and bottom heat) or in an AirFryer at 180 °C for about 10 minutes, until the cheese has melted and the edges are golden brown. Let them cool briefly and serve with Parmesan or fresh basil, as desired.

Used products:



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