



Perfect Pizza

COOKBOOK



PIZZA DOUGH, PIZZA SNACKS AND ESSENTIAL TOPPINGS



OUR STORY

Italiano. It's not just the name of our cheese, it's also the name of our pioneering founder.

In 1922, Italian immigrant Natale Italiano arrived in Australia. With a strong desire to continue his family's rich cheese making traditions, Natale bought 10 Gallons of milk from a dairy in Newmarket and started making traditional Italiano cheese in his brother in-laws backyard.

Natale prided himself on producing authentic Italian cheeses using the centuries-old methods he had been taught back home in Southern Italy.

Natale began door knocking and selling his freshly made Ricotta and the very first Pecorino cheese to be produced in Australia. The local Italian community welcomed Natale's passionate new endeavour. The freshness of his Ricotta, the richness of his Parmesan and Romano, and the full flavour of his Mozzarella made Italy seem a little closer.

And so began The Perfect Cheese Company.

Today, Natale's dream of bringing Italian style cheese to Australians lives on, and his legacy can be enjoyed in every cheese that we make.

LEARN MORE AT [PERFECTITALIANO.COM.AU](https://perfectitaliano.com.au)



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**FOR A TASTY, GOLDEN,
STRETCHY CHEESE
THAT IS PERFECT FOR
TOPPING PIZZAS AND
CHEESY BITES, USE
PERFECT ITALIANO
*Perfect Pizza.***

We combine Mozzarella, Cheddar and a pinch of Parmesan to create our popular *Perfect Pizza* cheese. It turns golden and bubbly in the oven, and when you take a slice you get that authentically stretchy cheese pull. Not only that, its great flavour elevates your other toppings.

It's just right for snacks and lunches, too. Use it in recipes like the Pie Maker Pizzas and Hawaiian Monkey Bread, or try it in scrolls and pide for perfect cheesy bites.



PERFECT FOR PIZZA



PERFECT *Pizza Dough*

Quick and easy pizza dough recipes for all tastes
and dietary requirements, perfect every time.





PIZZA *Snacks*

The perfect snacks for parties and lunchbox fillers.
Discover how to make pizza scrolls and pastry pizzas
from scratch with a variety of toppings.







ROASTED CAPSICUM & EGGPLANT *Pizza Scrolls*

PREP 15 MIN + PROVING TIME COOK 20 MIN MAKES 8 SCROLLS

INGREDIENTS

½ quantity of basic pizza dough (see page 4)

1 tbsp. pizza sauce

1 ⅓ cups (150 g) Perfect Italiano™ Perfect Pizza cheese

1 cup (200 g) baby spinach leaves, coarsely chopped

¼ cup (40 g) roasted capsicum, finely diced

¼ cup (35 g) char-grilled eggplant, finely diced

METHOD

1. Roll dough out to form a 20cm x 30cm rectangle. Position dough so that the longest edge is closest to you.
2. Spoon pizza sauce evenly over the top. Sprinkle over one cup of the Perfect Pizza cheese and top with baby spinach, capsicum and eggplant.
3. Starting from the longest edge, roll up to enclose filling and form a cylinder. Cut into 8 equal pieces.
4. **PIE MAKER METHOD:** Preheat pie maker according to manufacturer's instructions. Place four scrolls into preheated pie maker. Close the lid and cook for 5 minutes. Open the lid and sprinkle a little extra Perfect Pizza cheese over the top of each scroll. Close and cook for a further 5 minutes or until cooked and golden. Remove and repeat with remaining scrolls and cheese.
5. **OVEN METHOD:** Preheat oven 200°C / 180°C fan-forced. Line a baking tray with baking paper. Place scrolls onto baking tray approximately 2 cm apart. Top with remaining Perfect Pizza cheese. Bake 15-20 minutes or until golden and cooked through.

TIPS

- Cooked scrolls freeze well. Placed cooled scrolls into a zip lock bag or containers. Freeze for up to one month. Reheat in pie maker for 5 minutes.





PEPPERONI

Pizza Scrolls

PREP 15 MIN + PROVING TIME COOK 20 MIN MAKES 8 SCROLLS

INGREDIENTS

½ quantity of basic pizza dough (see page 4)

1 tbsp. pizza sauce

1 ⅔ cups (150 g) Perfect Italiano™ Perfect Pizza cheese

50 g sliced pepperoni, finely diced

METHOD

1. Roll out dough to form a 20cm x 30cm rectangle. Position dough so that the longest edge is closest to you.
2. Spoon over pizza sauce evenly and sprinkle over one cup of the Perfect Pizza cheese and pepperoni.
3. Starting from the longest edge, roll up to enclose filling and form a cylinder. Cut into 8 equal pieces.
4. **PIE MAKER METHOD:** Preheat pie maker according to manufacturer's instructions. Place four scrolls into preheated pie maker. Close the lid and cook for 5 minutes. Open the lid and sprinkle a little extra Perfect Pizza cheese over the top of each scroll. Close and cook for a further 5 minutes or until cooked and golden. Remove and repeat with remaining scrolls and cheese.
5. **OVEN METHOD:** Preheat oven 200°C / 180°C fan-forced. Line a baking tray with baking paper. Place scrolls onto baking tray approximately 2 cm apart. Top with remaining Perfect Pizza cheese. Bake 15-20 minutes or until golden and cooked through.

TIPS

- Cooked scrolls freeze well. Place cooled scrolls into a zip lock bag or containers. Freeze for up to one month. Reheat in pie maker for 5 minutes.





BACON & CHEESE *Pizza Scrolls*

PREP 15 MIN + PROVING TIME COOK 20 MIN MAKES 8 SCROLLS

INGREDIENTS

½ quantity of basic pizza dough (see page 4)

1 ⅓ cups (150 g) Perfect Italiano™ Perfect Pizza cheese

¾ cup (120 g) diced bacon

METHOD

1. Roll dough out to form a 20cm x 30cm rectangle. Position dough so that the longest edge is closest to you.
2. Sprinkle over one cup of the Perfect Pizza cheese and bacon.
3. Starting from the longest edge, roll up to enclose filling and form a log. Cut into 8 equal pieces.
4. **PIE MAKER METHOD:** Preheat pie maker according to manufacturer's instructions. Place four scrolls into preheated pie maker. Close the lid and cook for 5 minutes. Open the lid and sprinkle a little extra Perfect Pizza cheese over the top of each scroll. Close and cook for a further 5 minutes or until cooked and golden. Remove and repeat with remaining scrolls and cheese.
5. **OVEN METHOD:** Preheat oven 200°C / 180°C fan-forced. Line a baking tray with baking paper. Place scrolls onto baking tray approximately 2 cm apart. Top with remaining Perfect Pizza cheese. Bake 15-20 minutes or until golden and cooked through.

TIPS

- Cooked scrolls freeze well. Place cooled scrolls into a zip lock bag or containers. Freeze for up to one month. Reheat in pie maker for 5 minutes.





CHEESY *Pizza Puffs*

PREP 13 MIN COOK 20 MIN MAKES 8 PIZZA PUFFS

INGREDIENTS

PASTRY BASE AND CHEESY SAUCE

2 tablespoons (40g) butter

2 tablespoons plain flour

$\frac{3}{4}$ cup (185ml) milk

**$\frac{1}{2}$ cup (60g) Perfect
Italiano™ Perfect
Pizza Cheese**

Salt and pepper to taste

2 sheets puff pastry, cut in
four squares

METHOD

PASTRY BASE AND CHEESY SAUCE

1. Melt butter in a medium saucepan over medium heat and stir in flour.
2. Cook for 1 minute, pour in milk in two batches, stirring well between each addition. Continue to stir until there are no lumps, about 5 minutes.
3. Remove from heat and stir in Pizza Cheese. Season to taste.
4. Cool completely.
5. Preheat oven 220°C/200°C (fan forced). Line 2 baking trays with baking paper and place squares onto each tray.
6. Spoon one heaped tablespoon of cheesy sauce into the centre of each pastry square and spread out slightly to the edges.
7. Continue with different toppings on the following page.



CHEESY PIZZA PUFFS

3 Ways

PREP 13 MIN COOK 20 MIN MAKES 8 PIZZA PUFFS

INGREDIENTS

ANTIPASTO

2 tablespoons pizza sauce
50g pepperoni, diced
½ cup antipasto mix, oil
drained and chopped

**110g Perfect Italiano™
Perfect Pizza Cheese**

MUSHROOM & PESTO

2 tablespoons pesto
3-4 button mushrooms,
trimmed and sliced thinly

**110g Perfect Italiano™
Perfect Pizza Cheese**

BBQ CHICKEN & RED ONION

3 tablespoons BBQ sauce
1 cup (160g) chopped BBQ
chicken

¼ red onion, sliced thinly

**110g Perfect Italiano™
Perfect Pizza Cheese**

METHOD

ANTIPASTO

1. Spoon over 1-2 teaspoons of pizza sauce on the base puff pastry square.
2. Divide pepperoni and antipasto mix amongst pastry squares and top with remaining Pizza Cheese.
3. Fold each of the corners of the pastry toward the centre of the square without joining the points.
4. Bake for 15 minutes, swapping trays over halfway. Serve warm or cold.

MUSHROOM & PESTO

1. Spoon over 1-2 teaspoons of pizza sauce on the base puff pastry square.
2. Dollop a teaspoon of pesto over the top and add 3-4 mushroom slices.
3. Scatter Pizza Cheese evenly, making sure to leave the pastry border clear.
4. Bake 15 minutes, swapping trays over halfway. Serve warm or cold.

BBQ CHICKEN & RED ONION

1. Mix 2 tablespoons of BBQ sauce with chicken and place over the top of cheesy sauce. Scatter with red onion and drizzle over remaining BBQ sauce. Top each square with Pizza Cheese.
2. Bring two opposite corners to the centre and pinch together. Repeat with remaining squares. Bake for 15 minutes, swapping trays halfway. Serve warm or cold.



MONKEY *Bread*

The fun finger food, made even more enjoyable
when shared with your family and friends.



WHAT IS *Monkey Bread?*

MONKEY BREAD IS A DISH THAT'S MADE UP OF MANY SMALL PIECES OF DOUGH PACKED TOGETHER WITH A TOPPING TO BIND THEM.

It first appeared in Hungary and was originally a sweet pastry, but nowadays you can find both sweet and savoury versions.

WHY IS IT CALLED MONKEY BREAD?

This savoury recipe inherited this name because it's eaten by using your hands to pull apart the dough. It's a fun finger food, made even more enjoyable when shared with your family and friends.

HOW DO YOU MAKE MONKEY BREAD?

Savoury monkey bread recipe always starts with the pizza dough made from scratch, and then you can get creative with the toppings.

Here are three different variations, all using the same basic dough made from scratch and flavoured with different herbs, cheeses and dips. Try them all to find your favourite!



CHEESE & CHIVE *Monkey Bread*



PREP 15 MIN COOK 25 MIN SERVES 4-6

INGREDIENTS

Cooking spray

½ quantity classic pizza
dough (see page 4)

**1 ⅔ (150 g) Perfect
Italiano™ Perfect Pizza
cheese**

2 tsp. garlic salt

¼ cup finely chopped
chives

METHOD

1. Preheat oven to 220°C / 200°C fan-forced. Spray a 20cm round cake pan or ovenproof fry pan with oil.
2. Turn pizza dough out onto a lightly floured surface. Add half the Perfect Pizza cheese and knead until combined.
3. Shape dough into a 3cm thick log. Roughly tear portions of dough from log and place, side by side over base of prepared pan. Combine remaining cheese, thyme and salt, then sprinkle on top of dough. Spray with oil.
4. Bake for 20 minutes or until risen and golden brown.

TIPS

- You can use any fresh herb combinations in this monkey bread such as finely chopped garlic, parsley, chives or rosemary, or finely diced chillies.

HAM & PINEAPPLE

Monkey Bread



PREP 15 MIN + PROVING TIME **COOK** 25 MIN **SERVES** 6-8

INGREDIENTS

1 quantity classic pizza dough (see page 4)

**200 g Perfect Italiano™
Perfect Pizza cheese**

150 g ham, finely diced

⅓ cup (80 g) drained
canned pineapple chunks,
finely diced

1 tbsp. pizza sauce

METHOD

1. Preheat oven 200°C / 180°C fan-forced and line a baking tray with baking paper.
2. Turn dough out onto a lightly floured work surface and knead gently for 5 minutes or until smooth.
3. Roll dough to form a 20 cm disc. Add one cup of Perfect Pizza cheese and half the ham and pineapple. Fold over and knead until combined and evenly mixed.
4. Cut dough in half and roll each piece into 3 cm thick logs. Divide each dough log into 12 pieces. Roll into balls and position on baking tray in a spiral shape starting with one ball in the middle and building out around it.
5. Cover loosely with a clean tea towel and stand in a warm place for 30 minutes or until doubled in size.
6. Brush over pizza sauce and scatter over remaining ham and pineapple pieces.
7. Bake for 15 minutes, then remove and sprinkle with remaining cheese. Bake for a further 10 minutes or until cheese is melted and bread is cooked. Stand on tray for 5 minutes before serving.

GARLIC & HERB *Monkey Bread*



PREP 15 MIN COOK 25 MIN SERVES 4-6

INGREDIENTS

HERB AND GARLIC BUTTER

- 80 g softened butter
- ½ tsp. garlic salt
- 1 small clove garlic, crushed
- ½ tsp. dried Italian herbs

MONKEY BREAD

- 1 quantity basic pizza dough
(see page 4)
- 2 ¼ cups (200 g) Perfect Italiano™
Perfect Pizza cheese**
- 1 tbsp. pesto

CHEESY DIP

- 250 g cream cheese, softened and
diced
- ⅓ cup sour cream
- 2 green onions, finely chopped
- ¼ cup (25 g) Perfect Italiano™
Grated Parmesan**

GARLIC & HERB *Monkey Bread*

METHOD

HERB AND GARLIC BUTTER

1. Combine butter, garlic salt, garlic and dried herbs and mix well. Refrigerate until firm and cold reserving one tablespoon for the Cheesy Dip.

MONKEY BREAD

1. Preheat oven 200° C / 180° C fan-forced.
2. Place a one cup (250 ml) oven-proof ramekin into the centre of a piece of baking paper. Draw around the base. Turn paper over and place onto a large flat baking tray.
3. Roll out dough to form a 20 cm disc. Add ½ cup Perfect Pizza cheese, fold over and knead until combined and evenly mixed.
4. Cut dough in half and roll each piece into 3 cm thick logs. Divide each into 12 pieces and roll into balls.
5. Take a ½ teaspoon of the cold garlic butter and push into the centre of a dough ball. Reroll to enclose. Repeat with remaining butter and dough.

6. Position stuffed dough balls around the drawn circle and form two rows. Cover with a clean tea towel and stand in a warm place for 15 minutes until risen slightly. When ready to cook, brush with pesto.
7. Bake for 10 minutes and while cooking, make the Cheesy Dip.
8. Remove the tray and place ramekin filled with cheesy dip into the centre of the monkey bread. Sprinkle remaining cheese over the rolls. Return to oven and cook a further 5-10 minutes or until cheese has melted and golden. Transfer to a serving tray and serve immediately.

CHEESY DIP

1. Place one tablespoon of the prepared garlic butter mixture, cream cheese and sour cream into a small saucepan. Stir over low heat until hot and smooth. Stir through green onion and Parmesan cheese. Spoon into reserved ramekin.





PIZZA *Toppings*

Top your favourite dough with these classic flavours combinations, perfect for family pizza night, without the takeaway.



MARGHERITA *Pizza*

HANDFUL OF CHERRY
TOMATOES, SLICED

$\frac{3}{4}$ CUP
PIZZA SAUCE

$1 \frac{2}{3}$ CUPS PERFECT ITALIANO™
PERFECT PIZZA CHEESE

BASIL LEAVES, TO SERVE

1 LARGE PIZZA BASE OF YOUR CHOICE
(SEE DOUGH RECIPES ON PAGE 4)



CAPRICCIOSA *Pizza*

HANDFUL JARRED
ARTICHOKES, QUARTERED

4 PITTED BLACK OLIVES,
SLICED

1 CUP
PIZZA SAUCE

1 $\frac{2}{3}$ CUPS
PERFECT
ITALIANO™
PERFECT PIZZA
CHEESE

HANDFUL OF SLICED BUTTON
MUSHROOMS

1 LARGE PIZZA BASE OF YOUR CHOICE
(SEE DOUGH RECIPES ON PAGE 4)



VEGETARIAN *Pizza*

HANDFUL OF SLICED
BUTTON MUSHROOMS

4 GREEN PITTED OLIVES,
SLICED

$\frac{3}{4}$ CUP
PIZZA SAUCE

HANDFUL OF SLICED
ZUCCHINI

HANDFUL OF SLICED GREEN,
RED & YELLOW CAPSICUM

1 $\frac{2}{3}$ CUPS
PERFECT
ITALIANO™
PERFECT PIZZA
CHEESE

1 LARGE PIZZA BASE OF YOUR CHOICE
(SEE DOUGH RECIPES ON PAGE 4)



HAWAIIAN *Pizza*

1 CUP
PIZZA SAUCE

1 ⅔ CUPS PERFECT
ITALIANO™ PERFECT
PIZZA CHEESE

A FEW THIN SLICES
HAM, TORN INTO
PIECES

½ CUP PINEAPPLE
PIECES IN SYRUP,
DRAINED

1 LARGE PIZZA BASE OF YOUR CHOICE
(SEE DOUGH RECIPES ON PAGE 4)



MEAT LOVERS *Pizza*

1 ⅔ CUPS PERFECT
ITALIANO™ PERFECT
PIZZA CHEESE

A FEW THIN SLICES HAM,
TORN INTO PIECES

A FEW THIN SLICES
OF SALAMI

1 CUP
PIZZA SAUCE

HANDFUL OF THINLY
SLICED RED ONION

HANDFUL OF
GROUND BEEF

1 RASHER OF
RINDLESS BACON,
CUT INTO STRIPS

1 LARGE PIZZA BASE OF YOUR CHOICE
(SEE DOUGH RECIPES ON PAGE 4)



CHILLI PRAWN *Pizza*

1 $\frac{2}{3}$ CUPS PERFECT
ITALIANO™ PERFECT
PIZZA CHEESE

1 CUP PEELED, DEVEINED
COOKED PRAWNS

HANDFUL OF CHERRY
TOMATOES, SLICED

$\frac{3}{4}$ CUP
PIZZA SAUCE

BABY ROCKET
LEAVES, TO SERVE

1 RED BIRDSEYE CHILLI,
THINLY SLICED

1 LARGE PIZZA BASE OF YOUR CHOICE
(SEE DOUGH RECIPES ON PAGE 4)



BBQ CHICKEN *Pizza*

HANDFUL OF THINLY SLICED
GREEN CAPSICUM

HANDFUL OF THINLY SLICED
RED ONION

LARGE HANDFUL OF SHREDDED
BARBECUE CHICKEN

1 CUP BARBECUE
SAUCE

1 ½ CUPS
PERFECT
ITALIANO™
PERFECT PIZZA
CHEESE

1 LARGE PIZZA BASE OF YOUR CHOICE
(SEE DOUGH RECIPES ON PAGE 4)





GET ALL THE *Cookbooks* IN THE SERIES

From authentic Mexican to comforting bakes and creamy pasta and risottos with parmesan, create the perfect cheesy meals that everyone will enjoy!



FOR MORE RECIPES VISIT PERFECTITALIANO.COM.AU



PERFECT FOR THAT

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