

# Hawaiian Pizza

Authentic Hawaiian Pizza with sweet pineapple and salty ham on homemade dough. Easy recipe with step-by-step instructions for the perfect balance.

10 min

PREP

15 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 1 cup pineapple
- 2 tbsp olive oil
- 1 cup mozzarella cheese
- 1 cup ham

## Instructions

- 1 Prepare the oven and dough**

Preheat oven to 260°C (500°F). On a lightly floured surface, stretch and roll the pizza dough into a 12-inch circle, keeping the edges slightly thicker than the center.
- 2** Transfer the dough to a lightly oiled baking sheet or pizza stone. Brush the entire surface with 2 tablespoons olive oil, including the edges.
- 3 Add sauce and cheese**

Spread 1 cup pizza sauce evenly over the dough, leaving a 1-inch border around the edges for the crust.
- 4** Sprinkle 1 cup shredded mozzarella cheese evenly over the sauce, covering the entire sauced area.
- 5 Add toppings**

Distribute 1 cup diced ham pieces uniformly across the cheese. Pat the pineapple chunks dry with paper towels, then scatter them evenly over the ham.
- 6 Bake the pizza**

Bake for 12-15 minutes until the crust is golden brown and the cheese is bubbly with light brown spots on top.

- 7 Remove from oven and let rest for 3 minutes to allow the cheese to set. Cut into 8 wedges and serve immediately while hot.

## Tips

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Pat pineapple pieces completely dry with paper towels before adding to prevent soggy crust.

Brush the pizza dough with olive oil before adding sauce to create a moisture barrier.

Cut ham into uniform, bite-sized pieces for even cooking and better flavor distribution.

Preheat your pizza stone or baking sheet in the oven for crispier crust results.

Add pineapple during the last 5 minutes of baking to prevent it from becoming too caramelized.

Use a combination of mozzarella and provolone cheese for enhanced flavor complexity.

Don't overload with toppings - less is more for proper cooking and balanced flavors.

Let the pizza rest for 2-3 minutes after baking before slicing to allow cheese to set.