



Mushroom Turkey And Swiss Cheese Pizza Recipe

Greetings Fellow Pizza Lovers!

It's that time of the month again.

It's time for us to release another delicious pizza recipe that YOU can make at home for a fraction of the price of buying a single pie.

I guarantee you they'll be "WOWED" by this one.

You're going to laugh when your family and friends get ***Down On Their Knees And Beg You To Make Another One Of These Delicious Pizza Pies.***

Do I have the attention of your taste buds yet? If not, read on because I doubt you can order this pizza down at your favorite pizzeria.

It's time for the **Mushroom Turkey And Swiss Cheese Pizza Recipe**

Let's get started, shall we?

Best Wishes,

William Lockhart

William Lockhart
Founder / Pizza Lover
HomePizzaChef.com

OK... STOP! Before you move on, PRINT OUT this special report. I assure you that you'll receive much more benefit from having easy access to the information while you're creating your masterpiece, rather than running back and forth to a computer screen (or exposing that nice laptop to the perils of the kitchen).

Before you even begin pulling out the pans ... PRINT the report out on paper. Then, grab an ink pen and insert your special touches and notes on the report. Circle or underline areas of interest. Scribble ideas, notes and "your special discoveries" in the margins.

This information is just information unless you use it. I encourage you to print it out before you roll up your sleeves and begin using it.

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Let's make A Legendary Pizza Pie! Mushroom Turkey And Swiss Cheese Pizza Recipe

What you can expect from this recipe:

This pizza is unique in several ways. We will highlight this unique pizza with a special hand tossed (or rolled) crust recipe for a chewy effect. To further enhance the pizza we'll use a well-seasoned pizza sauce. The sauce will be flavorful and full-bodied to add to the turkey and additional select toppings of the pie.

What You'll Need To Make Mushroom Turkey And Swiss Cheese Pizza Recipe

Suggestion – Make your dough the night before you plan to bake your pizza, this will allow plenty of time for the dough to rise and also **adds to the flavor of your crust)**

Having problems making pizza dough? Take the pizza dough mini course... It's FREE. You can find it here:

[7 Secret Tips For Making Great Pizza Crust At Home](#)

Pizza Crust Ingredients:

- * 1 teaspoon white sugar
- * 1 1/2 cup warm water (110 degrees F/45 degrees C- No need to boil the water)
- * 2 packages of Active Dry Yeast (AYD) – Easily obtained form any grocery store
- * 1 small bottle of Extra Virgin Olive Oil
- * 1-teaspoon salt
- * 1 3/4 cups of Enriched Unbleached Bread Flour

Accessories

- 1- Roller Pin (Or a rollable surface to flatten the dough)
- 1- 14" Perforated Pizza Pan (The kind with the holes punched into the bottom of the pan)
- 2- Large Bowls for Mixing
- 2- Kitchen towels or equivalent

([For Pizza Making Accessories Go Here](#))

**See Directions For Making This Pizza After Sponsor
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[Cure Your Heartburn](#)

Making The Pizza Dough

Pour 1-½ cups of warm water in a bowl (Approx 105 –115 degrees)
Empty the 2 packages of Active Dry Yeast into the bowl and stir until fully dissolved. Set to the side for approximately 20 minutes.

In a separate bowl mix the remaining dry ingredients (Enriched unbleached bread flour, salt, and the sugar).

Check the yeast mixture to ensure that the yeast has become active. It will appear to have increased in volume.

Slowly began to pour small amounts of the dry ingredients into the yeast and water mixture, stirring as you add the mixture. Continue to add the dry mixture until the mixture becomes solid and somewhat “clumpy”. Once you have added all of the dry ingredients to the yeast and water mixture, add approximately 1-½ teaspoons of olive oil to the mixture and continue to knead by hand. If needed, add a little more water to insure the dough is manageable. The kneading process can take 15 -25 minutes to make sure the dough is well blended.

Make sure the dough is well blended, and roll (by hand) into a dough balls Roll the dough ball around in any leftover flour (plain white) that is available. Finally, with a small amount of olive oil, brush the dough balls lightly to moisten and place in separate bowl that you will cover with a wet kitchen cloth and place in the refrigerator overnight. **For best results I suggest at least 8-12 hours... however you can use the dough if needed after 2-3 hours.**

Tip: Want to add a little flair to your pizza crust?

Try adding a blend of fresh herbs to the dough... Careful... Don't over do it.. just enough to add flavor. To add the special touch once you've created the dough and dressed the pizza sprinkle left over herbs lightly over the exposed dough that can be seen around the outer crust of the pizza.

Preparing The Pizza Sauce

Ingredients:

- 1 –15 ounce can of tomato sauce
- 1- 6 ounce can of tomato paste
- 1 ½ teaspoons of Extra Virgin Olive Oil
- 1 teaspoon of minced garlic
- 1 teaspoon of ground oregano (Mediterranean preferred)
- 1 teaspoon of Italian seasoning
- 1 teaspoon of Basil Leaves (Mediterranean preferred)

Pour the tomato paste and tomato sauce into a bowl. Add all seasonings including the olive oil. Stir until all ingredients are thoroughly blended. This should result in a smooth tomato sauce... if more smoothness is desired add just a touch more olive oil. Set aside for 3-5 minutes.

Preparing The Pizza Crust:

Remove the dough from the refrigerator when ready. Shape your pizza dough to fit your desired pan width. If you haven't already seen the video for shaping pizza dough go here:

Ingredients:

- 4 White mushrooms (diced finely)
- 2 Teaspoons Olive oil
- Smoked turkey slices
- Ham (thin slices)
- Coarsely ground black pepper to taste
- 2 teaspoons Chopped parsley or basil
- Grated Swiss cheese

Directions:

Tip: If you like a Southwestern taste to your pizza, substitute slices of smoked chicken breast and Monterey Jack cheese, then sprinkle with chopped cilantro.

Preheat oven to 450F. (Pre-heating your oven is critical. Never slide one of your great creations into a "cold" oven.

Heat oil in a small skillet. Add mushroom slices and cook over high heat for 2 minutes, shaking skillet. Reserve.

Cover pizza shell with diced turkey slices and ham. Top with slices mushrooms and tomato. Sprinkle with pepper to taste and 1 1/2 teaspoons parsley. Top with cheese.

Bake 8-10 minutes, or until cheese is golden and bubbly. Garnish with remaining parsley. Serve immediately.



Stay Tuned For More Great Recipes – <http://www.homepizzachef.com/pizza.htm>

If you haven't already picked up your copy of Legendary Pizza Recipes... go grab it now... time is running out on the FREE BONUSSES...

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<http://www.homepizzachef.com/pizza.htm>

Until next time...

Happy Pizza Making!

William Lockhart

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Additional FREE Pizza Recipes May Be Found Here:

http://www.homepizzachef.com/pizza_article_list.htm

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- And this is **LITERALLY** only the tip of the iceberg....

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