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Pizza Without Oven

Recipe ID: ID-R00229

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English

Ingredients

Chicken Tikka Filling:

- Chicken boneless ½ kg
- Lemon juice 1 tbs
- Adrak lehsan paste (Ginger garlic paste) 1 tsp
- Lal mirch (Red chili) Crushed 1 tsp
- Lal mirch powder (Red chili powder) ½ tsp
- Namak (Salt) 1 tsp or to taste
- Dhania powder (Coriander powder) ½ tsp
- Oil 2 tbs for frying
- Coal for smoke

Homemade Pizza Sauce:

- Oil 2 tbs
- Pyaz (Onion) Finely chopped 1 Medium
- Lehsan (Garlic) 1 tbs
- Tamatar (Tomatoes) Finely chopped 2 Cups
- Namak (Salt) ½ tsp
- Tomato ketchup 1 Cup
- Safed mirch (White pepper) 1 tsp
- Brown sugar 1 tbs
- Soy sauce 1 tbs
- Worcestershire sauce 1 tbs
- Lal mirch powder (Red chili powder) ½ tsp
- Dried oregano 1 tsp
- Dried basil leaves 1 tsp
- Lal mirch (Red chili) Crushed 1 tsp or to taste

Pizza Dough:

- Neem garam doodh (Warm milk) ¾ Cup
- Neem garam pani (Warm water) ¾ Cup
- Maida (All-purpose flour) 3 & ½ Cups
- Namak (Salt) 1 tsp
- Cheeni (Sugar) 1 tsp
- Khameer (Dry instant yeast) 2 tsp
- Makhan (Butter) Soften 2 tbs
- Anda (Egg) 1
- Oil 1 tbs

Assembling:

- Pizza sauce
- Cheddar cheese
- Chicken tikka filling
- Pyaz (Onion) Sliced
- Olives

- Mozzarella cheese
- Jalapenos
- Oregano to sprinkle
- Lal mirch (Red chili) Crushed

Method

1. For Chicken Tikka Filling: In bowl,add chicken,lemon juice,ginger garlic paste,red chili crushed,red chili powder,salt and coriander powder,mix and marinate for 15-20 minutes.
2. In frying pan,add oil and marinated chicken,fry until chicken is done and give a coal smoke for 1-2 minutes,set aside.
3. For Homemade Pizza Sauce: In frying pan,add oil and onion,saute until translucent.
4. Add garlic and tomatoes,cook until tomatoes are soft.
5. Add salt,tomato ketchup,white pepper,brown sugar,soy sauce,worcestershire sauce,red chili powder, dried oregano,dried basil leaves and red chili crushed and cook until sauce thickens, set aside.
6. For Pizza Dough: In milk,add water and mix.
7. In bowl,add all-purpose flour,salt,sugar,instant yeast,butter,egg and mix.
8. Add milk+water mixture,mix & knead to form dough.
9. Add oil,cover and let it sit for 2 hour or until dough is doubled in size.
10. Add oil and knead again.

Assembling:

1. Take dough and make a ball, press the dough ball and flattened it, make a round shaped dough,prick with fork.
2. Spread pizza sauce,add cheddar cheese,chicken tikka filling,onion,olives,mozzarella cheese, jalapenos, oregano and red chili crushed,set aside for 15 minutes before baking.
3. In pot,add 1 pack (800gms) of salt,place wire rack (min 2-3 inches high) and heat on high flame for 15 minutes.
4. Place pizza, cover and let it cook for 10-15 minutes or until cheese melts (high flame).

Roman Urdu

Ingredients

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Method

1. For Chicken Tikka Filling: Bowl mein chicken,lemon juice,adrak lehsan paste,lal mirch crushed,lal mirch powder,namak aur dhania powder dal ker mix karein aur 15-20 minute kliya marinate ker lein.
2. Frying pan mein oil aur marinated chicken dal ker chicken pak janay tak fry ker lein aur 1-2 minute kliya koyla ka dhuwa dein,side per rakh dein.
3. For Homemade Pizza Sauce: Frying pan mein oil aur pyaz dal ker translucent hunay tak saute karein.
4. Lehsan aur tamatar dal ker tamatar naram hunay tak paka lein.
5. Namak,tomato ketchup,safed mirch,brown sugar,soy sauce,worcestershire sauce,lal mirch powder,dried oregano,dried basil leaves aur lal mirch crushed dal ker sauce garha hunay tak paka lein,side per rakh dein.
6. For Pizza Dough: Doodh mein pani dal ker mix ker lein.
7. Bowl mein maida,namak,cheeni,khameer,makhan aur anda dal ker mix karein.
8. Milk+water mixture shamil karein aur ghond ker dough tayyar ker lein.
9. Oil dal ker ghond lein aur dhak ker 2 hour ya dough ka size double hunay tak rakh dein.
10. Oil dal ker dubara ghond lein.

Assembling:

1. Dough ki ball bana lein aur daba ker flat ker lein,round shape dough tayyar ker lein,fork ki madad sa prick karein.
2. Pizza sauce dal ker pheela lein,cheddar cheese,chicken tikka filling,pyaz,mozzarella cheese,jalapenos, oregano aur lal micrh crushed dal dein,15 minute kliya side per rakh dein.
3. Pot mein namak ka 1 pack (800 gms) dal ker wire rack (min 2-3 inches high) rakh dein aur tez annch per 15 minute kliya garam karein.
4. Pizza rakh ker dhak dein aur 10-15 minute ya cheese melt hunay tak tez ancch per paka lein.

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