



Get fired up and make the most of what you've got on hand.

Alternative pizza bases

Ready to transform pizza from greasy takeout to homemade superstar? Mastering alternative pizza bases is where it starts. Be prepared to think outside the box, because when it's homemade there's no limit to what you can do.

There's nothing like a pizza to feed the hungry masses on a busy weeknight. Not only are they a crowd-pleaser, but with some clever cooking your toppings can make the most of leftovers and that collection of vegies you're collecting in the fridge.

Why bother with pizza base alternatives?

It's true, classic pizzas are loved all over the world. But whether you're having trouble sourcing flour or yeast, want to work with what you've got in the cupboard or are trying to cater for some dietary intolerances, there's no reason you can't try something new with your pizza base.

Think of your pizza base as a delicious edible plate. Fluffy, crispy and there to offer a helping hand to get dinner on the table. Here are some of our favourite alternative pizza base ideas:

Focaccia pizzas

Part-pizza, part sandwich, entirely delicious. When it comes to working with what you've got, bread is a good base. While you can slap toppings onto everything from pita bread to French baguettes, we love the fluffiness of focaccias when we're after something different.

Want to make your own? Try our traditional [rosemary and olive focaccia](#), or for something different our fluffy mashed [potato focaccia with caramelised onions](#).

Cauliflower pizza base

Wanting to make gluten free pizza? This popular alternative pizza base is gluten free and sneaks some extra vegetables into your diet at the same time. There are many recipe variations, but ultimately you need a head of cauliflower, 1 egg, some parmesan cheese and some seasonings like salt, pepper and garlic salt to add flavour. Simply pulse up your cauliflower in a food processor until it resembles flour, microwave covered for 3-4 minutes so it is cooked through and mix with your other ingredients before pre-cooking it for a crispy base.

Puff pastry pizza

If you've got pastry in your freezer you can make a pizza. Be inspired by our [Middle Eastern Lamb Pizzas](#), and transform flaky pastry into crunchy mini pizzas. They can be transformed into open pies with saucy [beef and mushrooms](#), become a vehicle for leftover [Moroccan Lamb Shanks](#), or bring new life to your curries.

Vegetable pizzas

If you are prepared to play it fast and loose with the definition of a pizza, then this bite-sized and relatively health conscious option is one of the fastest. Add passata, cheese and basil to 1cm slices of your favourite round vegetables, for a dinner that blend fast food with salad. Think zucchini, eggplant or even [flat-topped mushrooms like portobellos](#). Slices of [prosciutto](#) can add flavour to make these healthier morsels completely more-ish.

Want something a little bit more traditional? Try our [Prosciutto and Mozzarella Pizza](#) or our mini [Prawn Pizzettas with Salsa Verde](#).

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers—designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

[Learn more about NEFF here.](#)