



VOTED THE NO.1\*  
ARTISAN PIZZA

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*Il Uno*  
**RECIPE HANDBOOK**

[www.iluno.com.au](http://www.iluno.com.au)

@office@3keysglobal.com | ☎ + (61) 7 3348 4007 | 📷/📺 @ilunoartisan



Products featured:  
**Il Uno Artisan Margherita**  
**9" Pizza Bases**

# COOKING GUIDE

## HOW TO PREP YOUR

### *Il Uno Artisan Pizza*

1

### STORAGE



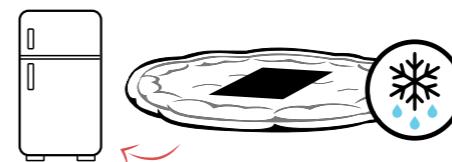
Il Uno Artisan pizza bases are delivered frozen.  
 If not using immediately, place in freezer.

**FROZEN SHELF LIFE = 12-18 MONTHS**  
**CHILL SHELF LIFE = 3 DAYS (72 HOURS)**  
**ONCE DEFROSTED, DO NOT RE-FREEZE**

2

### DEFROST FOR USE

#### OPTION 1



Defrost pizzas in a refrigerator overnight.  
**FOR BEST RESULTS WHEN COOKING, LEAVE FOR 24-48 HOURS. NO MORE THAN 72 HOURS.**

#### OPTION 2



Allow frozen pizzas to thaw at room temperature for 30 minutes before cooking.  
**FOR BEST RESULTS LEAVE FOR NO LONGER THAN 2 HOURS.**



Scan me!

Refer to the Il Uno Artisan Pizza Academy Video for more cooking assistance.

Product featured:  
Il Uno Artisan 12" Margherita Pizza Bases  
(HAWAIIAN, MEAT LOVERS & MARGHERITA RECIPES)



# MARGHERITA

## ARTISAN PIZZA BASES

### Recipe guide

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• Vegetarian • Meat



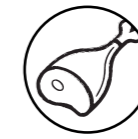
# Bacon & Egg Breakfast Pizza

If you're looking for something a little bit different, try this indulgent breakfast alternative.



PIZZA BASE

*Margherita*



DIETARY CATEGORY

*Meat*



PREP TIME

*10 minutes*

## What you need

Il Uno Artisan 12" Margherita Pizza base  
3 strips of bacon (or use 1/2 a cup of pre-cooked diced bacon)  
1 medium sized egg • 1/2 a cup of thinly sliced tomato



## What you do

Pre-cook your bacon (a few minutes in the microwave should do!) and add it to your pizza. Create a slight well in the middle of your pizza base for the egg. Crack the egg and scatter the sliced tomato, then bake your pizza, turning halfway through cooking. Ensure that the white of the egg is properly cooked and that the egg yolk is still soft. Carefully remove your pizza from your oven and serve!

**TIP:** Swap the bacon for some pre-cooked chorizo for a more gourmet breakfast alternative.



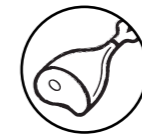
## 6” Egg Brekkie Pizza

Cooked in under 3 minutes, this one is perfect as a quick and easy grab and go snack, or pair it with tomato relish and rocket for a gourmet breakfast option.



**PIZZA BASE**

*Margherita*



**DIETARY CATEGORY**

*Meat*



**PREP TIME**

*3 minutes*

Recipes: Margherita

## What you need

Il Uno Artisan 6” Margherita Pizza base  
1 /4 of a cup of diced, cooked bacon • 1 small egg

**OPTIONAL:**

A handful of fresh rocket • Black pepper to taste



## What you do

Pre-cook your bacon (a few minutes in the microwave should do!) and add to your pizza. Create a slight well in the middle for the egg. Crack the egg and bake your pizza. Ensure that the white of the egg is properly cooked and that the egg yolk is still soft. Carefully remove your pizza from the oven and serve!

*Vegetarian*



## Shakshuka Breakfast Pizza

Pizza, for breakfast? We say YES.  
This spicy feast is delicious, quick and easy.



PIZZA BASE

*Margherita*



DIETARY CATEGORY

*Vegetarian*



PREP TIME

*5 minutes*

Recipes: Margherita

## What you need

- Il Uno Artisan 12" Margherita Pizza base
- 1/2 a cup of thinly sliced tomatoes • 1/2 a teaspoon of chili flakes
- 1/2 of a cup of capsicum (we recommend red - or multiple colours!)
- 1 medium sized egg • 1/3 of a cup of feta • 1/4 of a cup of coriander



## What you do

Thinly slice the tomato and capsicum and add them to the pizza base. Create a slight well in the middle of your pizza for your egg. Crack the egg into the well in the middle of your pizza, sprinkle the chili flakes evenly over the entire base and commence cooking, turning your pizza 180 degrees half way through. Ensure that the white of the egg is properly cooked and that the egg yolk is still soft. Carefully remove your pizza from your oven and add extra chili if desired, then garnish liberally with the feta and coriander.



# BBQ Chicken Pizza

This tangy BBQ chicken pizza is so simple to prepare and always a crowd pleaser!



PIZZA BASE

*Margherita*



DIETARY CATEGORY

*Meat*



PREP TIME

*5 minutes*

## What you need

- Il Uno Artisan 12" Margherita Pizza base
- 1/4 a cup of cooked, shredded chicken
- 1/4 of a cup of thinly sliced red onion
- 1/4 of a cup of sliced button mushrooms
- Swirl of BBQ sauce (1 tbs)



## What you do

Top your Il Uno Margherita base with the shredded chicken, red onion and mushrooms (if preferred, sauté the mushrooms and red onion before adding to your pizza for a bit of extra flavour). Turn your pizza 180 degrees half way through cooking and carefully remove from the oven once cooked. Slice and serve with a swirl of BBQ sauce!



# Peri Peri Chicken Pizza

This spicy peri peri pizza is so fresh and full of flavour - perfect for those wanting a bit of spice in their life!



**PIZZA BASE**

*Margherita*



**DIETARY CATEGORY**

*Meat*



**PREP TIME**

*5 minutes*

## What you need

Il Uno Artisan 9" Margherita Pizza base  
1/2 a cup of cooked, shredded peri peri chicken • 1/4 of a cup of thinly sliced red onion  
1/4 of a cup of roasted capsicum • 1/4 of a cup of fresh coriander  
Swirl of peri peri sauce if desired (1 tbsp)



## What you do

Top your Il Uno Margherita base with the shredded peri peri chicken, red onion and roasted capsicum and start baking. Turn your pizza 180 degrees half way through cooking and carefully remove from the oven once cooked. Slice, then serve with extra peri peri sauce if desired and a few sprigs of fresh coriander.





## The Sizzler Pizza

This flavour packed pizza comes with a bit of a kick - perfect paired with an ice cold beer!



PIZZA BASE

*Margherita*



DIETARY CATEGORY

*Meat*



PREP TIME

*5 minutes*

Recipes: Margherita

## What you need

- Il Uno Artisan 12" Margherita Pizza base
- 1/3 of a cup of cooked shredded chicken • 1/3 of a cup of sliced jalapeño
- 1/4 of a cup of diced capsicum



## What you do

Add the cooked shredded chicken and capsicum and sprinkle the jalapeño slices over your Il Uno Margherita pizza base, then bake, turning 180 degrees half way through cooking. Carefully remove the pizza, then slice and serve!



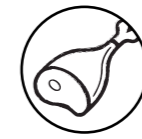
# Loaded Antipasto Pizza

Serve a little slice of Italy with this rustic, gourmet, antipasto pizza. Inspired by the traditional Italian first course, this recipe packs all of the best flavours into one big, tasty treat.



**PIZZA BASE**

*Margherita*



**DIETARY CATEGORY**

*Meat*



**PREP TIME**

*5 minutes*

## What you need

Il Uno Artisan 12" Margherita Pizza base

1 cup of prosciutto • 1/4 of a cup of green olives • 1/2 of a cup artichokes  
1/4 of a cup of sautéed mushrooms • A handful of rocket



## What you do

Evenly spread the tomato sauce over the base and scatter the cheddar cheese sparingly, then bake, turning 180 degrees halfway through cooking. Remove your pizza from the Il Uno Express oven and layer the rest of your ingredients over the base. Add salt and pepper as desired, then serve.

*Vegetarian*

# Pumpkin Patch Pizza

Salty feta and the subtle sweetness of pumpkin make for a perfect pairing with this vegetarian friendly menu option!



**PIZZA BASE**

*Margherita*



**DIETARY CATEGORY**

*Vegetarian*



**PREP TIME**

*5 minutes*

## What you need

Il Uno Artisan 12" Margherita Pizza base  
1/3 of a cup of cooked diced pumpkin • 1/3 of a cup of crumbled feta  
A handful of fresh, shredded basil



## What you do

Top your base with the diced, cooked pumpkin, sprinkle with the crumbled feta and start baking, turning 180 degrees half way through cooking. Carefully remove from the oven and scatter the shredded basil over the base, then slice and serve!



*Vegetarian*

## Veggie Dreams Antipasto Pizza

This antipasto style pizza brings all of your favourite veggies together in one delicious place!



**PIZZA BASE**

*Margherita*



**DIETARY CATEGORY**

*Vegetarian*



**PREP TIME**

*5 minutes*

Recipes: Margherita

## What you need

- Il Uno Artisan 9" Margherita Pizza base
- 1/4 of a cup of mushrooms (we used marinated mushrooms)
- 1/4 of a cup of artichoke hearts • 1/4 of a cup of mixed olives • 1/3 of a cup of roasted capsicum
- 1/4 of a cup of crumbled feta • A handful of fresh rocket



## What you do

Top your Il Uno Margherita base with the capsicum, mushrooms, artichoke and olives and sprinkle the feta. Bake, turning 180 degrees half way through cooking. Carefully remove from the oven, slice the pizza, then finish by scattering the rocket before serving.