

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

Hawaiian Pizza

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

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.