**Christmas Tree Pizza Recipe**



How to make Christmas Tree Pizza

* **Chef:** Ravikant
* **Restaurant:** [Cafe Hawkers, Delhi](https://food.ndtv.com/recipes/cafe-hawkers-delhi-recipes)
* **Recipe Servings:** 2
* **Prep Time:** 15 mins
* **Cook Time:** 35 mins
* **Total Cook Time:** 50 mins
* **Difficulty Level:** Medium

**About Christmas Tree Pizza Recipe**: What is the festival of Christmas without some delicious food? Here's a delightful, quick and easy pizza recipe that looks like a beautiful Christmas tree. With just a few simple ingredients and less than an hour you'll have a delicious Christmas tree pizza that the kids would absolutely love. Making this Christmas tree pizza recipe with pesto and veggie ornaments is the perfect holiday time tradition, especially for kids!

Ingredients of Christmas Tree Pizza

* 1 pizza dough (2 boules)
* 1 red pepper
* 1/2 red onion
* 1/2 cup basil pesto (purchased, homemade or vegan pesto)
* 2 mozzarella cheese, shredded
* Kosher salt

How to Make Christmas Tree Pizza

* *1.*Prepare the dough using either the stand mixer or food processor methods (you also can knead by hand).
* *2.*Place a pizza stone in the oven and preheat to 550°F.
* *3.*Prepare the toppings: Dice the red pepper. Thinly slice the red onion, then rinse it under cool water and pat it dry (which removes some of the bite).
* *4.*When the oven is ready, roll out the dough into a triangle shape, adding a small rectangle for a trunk. Place the dough on a floured pizza peel. (Note: in this case, the conveyor pizza peel works very well for larger trees like the one pictured. If using a standard peel or a well-floured flat surface, smaller trees are easier to slide onto the stone.)
* *5.*Quickly assemble the pizza: Spread a thin layer of pesto, then sprinkle with cheese. Add the “decorations” of red onions and peppers. Sprinkle with kosher salt.
* *6.*Transfer the pizza to the oven on the pizza peel, and bake until the cheese is melted, about 5 minutes. Allow to cool slightly, then serve.