



Corn Pizza Recipe for Summer Flavors

Introduction

If you're looking for a unique and delicious twist on traditional pizza, this Sweet Corn Pizza recipe is just the thing. Combining the natural sweetness of fresh corn with the creaminess of ricotta cheese and a zing of lemon, it's an incredible summer dish that's perfect for gatherings or a quick dinner at home. The addition of fresno chili brings just the right amount of heat, while basil pesto and fresh basil leaves complete the flavor profile beautifully.

Detailed Ingredients with measures

1 pound pizza dough
¾ cup whole milk ricotta cheese
Heaping ½ teaspoon lemon zest
½ teaspoon sea salt, plus more to taste
Freshly ground black pepper
Kernels from 1 ear fresh corn (about ¾ cup)
1 fresno chili, thinly sliced
½ teaspoon extra-virgin olive oil
Cornmeal, for the baking sheet
1 cup grated low-moisture part-skim mozzarella cheese
2 heaping tablespoons basil pesto
Smoked paprika, for sprinkling
Fresh basil leaves, for garnish

Prep Time

20 minutes

Cook Time

18 to 20 minutes

Total Time

38 to 40 minutes

Yield

Serves 4

This Sweet Corn Pizza is not only a feast for the taste buds but also a visually appealing dish that captures the essence of summer. With its simple preparation and delightful combination of ingredients, it's a perfect addition to any pizza night!

Detailed Directions and Instructions

Prepare the pizza dough:

If using homemade dough, follow your recipe and allow it to rise accordingly. For store-bought dough, let it sit at room temperature for at least 1 hour before stretching.

Preheat the oven:

Set your oven to 500°F (or as high as it will go).

Mix the ricotta topping:

In a small bowl, combine the ricotta cheese, lemon zest, $\frac{1}{2}$ teaspoon sea salt, and several grinds of black pepper.

Prepare the corn mixture:

In another small bowl, toss the corn kernels and sliced fresno chili with the olive oil, a pinch of salt, and several grinds of black pepper.

See also [Garlic Parmesan Chicken Sliders](#)

Par-bake the crust:

- Sprinkle a little cornmeal in the center of a large baking sheet.
- Place the pizza dough on the baking sheet and stretch it into a large oval.
- Use a fork to poke holes all over the dough to prevent it from inflating in the oven.
- Bake for 8 minutes, or until the crust begins to crisp around the edges.

Assemble the pizza:

- Remove the par-baked crust from the oven.
- Spread the ricotta mixture evenly over the crust.
- Sprinkle the grated mozzarella cheese over the ricotta layer.
- Evenly distribute the corn and chili mixture on top.

Bake the pizza:

Return the assembled pizza to the oven and bake for 10 to 12 minutes, or until the crust is golden and the cheese is browned in spots.

Add final toppings:

- Dollop the basil pesto over the baked pizza.
- Sprinkle with a few pinches of smoked paprika.
- Garnish with fresh basil leaves.

Serve:

Slice the pizza and enjoy!

Notes

Using fresh corn:

If possible, use fresh corn for a sweeter flavor and better texture.

Cheese alternatives:

Feel free to experiment with different types of cheese based on your preference.

Spice level:

Adjust the amount of fresno chili to control the spiciness of the dish.

Storage:

Leftover pizza can be stored in the refrigerator and reheated in the oven for best results.



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Cook Techniques

Preparing Pizza Dough

Using either homemade or store-bought pizza dough is essential. If homemade, allow it to rise properly. For store-bought, let it rest at room temperature to become stretchable.

See also [Homemade Applesauce Recipe for Fall Flavors](#)

Preheating the Oven

Setting the oven to a high temperature of 500°F allows for a crispy

crust and properly melted cheese.

Mixing Ricotta Topping

Combine ricotta cheese, lemon zest, salt, and pepper in a small bowl for a flavorful spread that enhances the pizza.

Preparing the Corn Mixture

Toss fresh corn kernels and sliced fresno chili with olive oil and seasonings to bring out their natural flavors before adding them to the pizza.

Par-Baking the Crust

Partially baking the crust for 8 minutes prevents it from becoming soggy after adding toppings and creates a crispy texture.

Assembling the Pizza

Layer the ricotta, mozzarella, and corn-chili mixture methodically for an evenly distributed flavor throughout the pizza.

Baking the Pizza

Bake the assembled pizza until the crust is golden and cheese is bubbly, ensuring a delicious final product.

Adding Final Toppings

Dollop basil pesto and sprinkle smoked paprika for added depth of flavor just before serving, along with fresh basil for garnish.

FAQ

Can I use a different type of cheese?

Yes, you can substitute the mozzarella with any cheese that melts well, such as fontina or gouda.

How can I make this pizza healthier?

Use whole wheat pizza dough and lower-fat cheese options to reduce calories and increase fiber content.

Can I make this pizza in advance?

While it's best served fresh, you can prepare the dough and toppings ahead; just assemble and bake when ready to serve.

What can I use instead of fresno chili?

You can replace it with jalapeño for more heat or bell pepper for a milder flavor.

Is there a vegan alternative for ricotta cheese?

Yes, you can use a vegan ricotta made from blended nuts or tofu as a substitute for dairy ricotta.

What should I serve with the pizza?

This pizza pairs well with a light salad or grilled vegetables for a refreshing meal.

See also [Delicious Homemade Stir Fry Sauce Recipe](#)

Conclusion

The Sweet Corn Pizza is a delightful blend of flavors that perfectly captures the essence of summer. The combination of creamy ricotta, fresh corn, and zesty basil pesto makes for a refreshing and satisfying dish that's sure to please pizza lovers of all ages. Enjoy this unique twist on a classic pizza and share it with family and friends for a memorable meal.

Grilled Vegetable Pizza

Combine a variety of seasonal grilled vegetables such as zucchini, bell peppers, and eggplant with a base of roasted garlic and fresh mozzarella for a colorful and nutritious option.

Margherita Pizza

Stick to the classic with fresh mozzarella, San Marzano tomatoes, and fragrant basil leaves. A drizzle of olive oil elevates this timeless favorite.

BBQ Chicken Pizza

Top the pizza with shredded rotisserie chicken, BBQ sauce, red onions, and cilantro for a smoky flavor that packs a punch.

Mushroom and Spinach Pizza

Sauté mushrooms and spinach with garlic before spreading them over a ricotta base alongside mozzarella. This combination is both flavorful and wholesome.

Caprese Pizza

Layer slices of fresh mozzarella, tomatoes, and basil leaves on a crispy

crust, and drizzle with balsamic reduction for a refreshing Italian inspired pizza.

Pesto and Artichoke Pizza

Spread basil pesto on the crust and top with artichoke hearts, spinach, and feta cheese for a delicious Mediterranean twist.

Buffalo Cauliflower Pizza

Toss roasted cauliflower in buffalo sauce and layer it on a buttery garlic base with mozzarella. Top with blue cheese crumbles for extra flavor.

Fig and Goat Cheese Pizza

Spread fig jam on the crust, sprinkle crumbled goat cheese, and add prosciutto before finishing with arugula for a sweet and savory gourmet experience.



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