



PIZZA RECIPES

As Chefs it's creativity and
passion that inspires us daily!

frenchmaid®





Looking for pizza inspiration on your next menu?
We've got you covered!

The Frenchmaid team have put together a selection of pizza recipes featuring our range of authentic flavours to create your next on trend menu, guaranteed to delight your customers.

While pepperoni and hawaiian come in the first spots as the most popular topping, pizza lovers are still interested in expanding their repertoire with new flavour combinations.

Global flavour toppings, tomato-less sauce, and the plant-based trend are finding their place on more menus. These unsuspected toppings add a new flavour element to the traditional cheesy goodness.

Whether it's for dine-in, carry out, or delivery, pizza is one of the most versatile foods and can bring people together.





Harissa Roasted Pumpkin &
Caramelized Onion Pizza with
Frenchmaid Tomato Relish

Breakfast Pizza



Ingredients

250g Pizza Dough
(1 portion of your favourite pizza dough)

3 Tbsp Pizza Sauce

1 Cup Grated Mozzarella

¼ Cup Pre-cooked Bacon

¼ Cup Grilled Portobello Mushrooms

3 Poached Eggs

Frenchmaid Hollandaise Sauce
to your taste

Method

1. Preheat the oven to 250°C.
2. Roll out the pizza dough into a 30 to 35cm disc.
3. Spoon the pizza sauce over the pizza base and sprinkle about ¾ of the cheese.
4. Place sliced bacon and mushrooms evenly over the cheese and top it with the remaining cheese.
5. Bake until the base is crispy.
6. Slice the cooked pizza and place the poached eggs on top.
7. Top the eggs with **Frenchmaid Hollandaise Sauce** to your taste.



Salmon Benny Pizza



Ingredients

250g Pizza Dough
(1 portion of your favourite pizza dough)

3 Tbsp Pizza Sauce

$\frac{3}{4}$ Cup Grated Mozzarella

$\frac{1}{2}$ Cup of Fresh Baby Spinach

$\frac{1}{2}$ Tbsp Capers

100g Cold Smoked Salmon

3 Poached Eggs

Frenchmaid Hollandaise Sauce
to your taste

Method

1. Preheat the oven to 250°C.
2. Roll out the pizza dough into a 30 to 35cm disc.
3. Spoon the pizza sauce over the pizza base.
4. Place spinach over the sauce and sprinkle the cheese.
5. Bake until the base is crispy.
6. Slice the pizza and place smoked salmon, capers, and poached eggs over it.
7. Top the eggs with **Frenchmaid Hollandaise Sauce** to your taste.



Butter Chicken Pizza



Ingredients

250g Pizza Dough

(1 portion of your favourite pizza dough)

$\frac{3}{4}$ Cup Frenchmaid Butter Chicken Sauce

$\frac{1}{2}$ Cup Fresh Baby Spinach

$\frac{1}{4}$ Cup Sliced Red Onion

$\frac{1}{2}$ Cup Diced Poached Chicken Breast

$\frac{1}{2}$ Cup Cherry Tomatoes

Fresh Coriander to Garnish

Method

1. Preheat the oven to 250°C.
2. Roll out the pizza dough into a 30 to 35cm disc.
3. Spoon $\frac{1}{2}$ Cup of Frenchmaid Butter Chicken Sauce over the pizza base.
4. Place spinach over the sauce and sprinkle $\frac{3}{4}$ cup of cheese.
5. Coat the diced chicken with $\frac{1}{4}$ cup of Frenchmaid Butter Chicken Sauce and place over the cheese.
6. Top with sliced red onion, cherry tomatoes, and the remaining cheese.
7. Bake until the base is crispy.
8. Slice the pizza and garnish with fresh coriander.



Chicken Satay Pizza



Ingredients

250g Pizza Dough

(1 portion of your favourite pizza dough)

$\frac{3}{4}$ Cup Frenchmaid Satay Sauce

1 Cup Grated Mozzarella

$\frac{1}{2}$ Cup Diced Poached Chicken Breast

$\frac{1}{3}$ Cup Mango Salsa

$\frac{1}{4}$ Cup Roasted and Salted Cashew Nuts

Fresh Coriander to Garnish

Method

1. Preheat the oven to 250°C.
2. Roll out the pizza dough into a 30 to 35cm disc.
3. Spoon $\frac{1}{2}$ Cup of Frenchmaid Satay Sauce over the pizza base and sprinkle $\frac{3}{4}$ cup of cheese.
4. Coat the diced chicken with $\frac{1}{4}$ cup of Frenchmaid Satay Sauce, place over the pizza and top it with the remaining cheese.
5. Bake until the base is crispy.
6. Slice the pizza and top with teaspoonfuls of mango salsa.
7. Garnish with cashew nuts and fresh coriander.



Tzatziki Lamb Pizza



Ingredients

- 250g Pizza Dough
(1 portion of your favourite pizza dough)
- 3 Tbsp Pizza Sauce
- ½ Cup Grated Mozzarella
- ¾ Cup Pulled Lamb Shoulder
- ½ Cup Sliced Red Onion
- ½ Tbsp Toasted Pine Nuts
- ½ Cup **Frenchmaid Tzatziki Sauce**
- ½ Cup Wild Rocket

Method

1. Preheat the oven to 250°C.
2. Roll out the pizza dough into an oval shape.
3. Spoon the pizza sauce over the pizza base and sprinkle the cheese.
4. Evenly place pulled lamb and red onions over the cheese.
5. Bake until the base is crispy.
6. Slice the pizza into squares and add dollops of **Frenchmaid Tzatziki Sauce**.
7. Garnish with toasted pine nuts and fresh wild rocket.



Spicy Mexican Pizza



Ingredients

- 250g Pizza Dough
(1 portion of your favourite pizza dough)
- 3 Tbsp Pizza Sauce
- 1 Cup Grated Mozzarella
- ½ Cup Spicy Chorizo
- ¼ Cup Sliced Jalapenos
- ½ Cup Charred Corn
- ½ Cup **Frenchmaid Tomato Salsa**
- Frenchmaid Creamy Aioli**
- Frenchmaid Chipotle Salsa**

Method

1. Preheat the oven to 250°C.
2. Roll out the pizza dough into a 30 to 35cm disc.
3. Spoon the pizza sauce over the pizza base and sprinkle the cheese.
4. Evenly spread chorizo, jalapenos, and corn over the cheese.
5. Bake until the base is crispy.
6. Slice the pizza and add dollops of **Frenchmaid Tomato Salsa** on top.
7. Mix 3 parts of **Frenchmaid Creamy Aioli** to 1 part of **Frenchmaid Chipotle Salsa** and swirl it over the pizza.



Garlic Chilli Prawn Pizza



Ingredients

250g Pizza Dough

(1 portion of your favourite pizza dough)

3 Tbsp Crème Fraiche

½ Cup Grated Mozzarella

½ Tbsp Lemon Zests

¼ Cup Shaved Parmesan

¼ Cup Fresh Italian Parsley

¼ Cup **Frenchmaid Coriander, Ginger and Lime Dressing**

Chilli Flakes

Method

1. Preheat the oven to 250°C.
2. Roll out the pizza dough into an oval shape.
3. Spread the crème fraiche over the pizza base and sprinkle cheese.
4. Place prawns over cheese and sprinkle with a pinch of chilli flakes.
5. Bake until the base is crispy.
6. Slice the pizza and garnish with lemon zests, parsley and shaved parmesan.
7. Drizzle **Frenchmaid Coriander, Ginger and Lime Dressing**.



Nacho Pizza



Ingredients

- 250g Pizza Dough
(1 portion of your favourite pizza dough)
- 3 Tbsp Smashed Avocado
- ¾ Cup Grated Mozzarella
- 1 Cup Chilli con Carne
- ¼ Cup Sliced Jalapenos
- ½ Cup Sour Cream
- ½ Cup Corn Chip Crumbs
- ½ Cup **Frenchmaid Tomato Salsa**

Method

1. Preheat the oven to 250°C.
2. Roll out the pizza dough into a 30 to 35cm disc.
3. Spread smashed avocado over base.
4. Add chilli con carne and sprinkle the cheese followed by jalapenos.
5. Bake until the base is crispy.
6. Slice the pizza and top with corn chip crumbs.
7. Add dollops of sour cream and **Frenchmaid Tomato Salsa**.



Caesar Pizza Bowl



Ingredients

- 150 Pizza Dough
- 2 Cups Chopped Cos Lettuce
- 1 Small Chicken breast, Grilled and Sliced
- ¼ Cup Grilled and Chopped Bacon
- ½ Cup Polenta Croutons
- ¼ Cup Shaved Parmesan
- 1 Poached Egg
- ¼ Cup **Frenchmaid Caesar Dressing**

Method

1. Preheat the oven to 250°C.
2. Roll out the pizza dough into a disc.
3. Place dough over a upside down 16 cm ovenproof bowl previously greased.
4. Dust some flour over the dough to avoid burning the pizza bowl and poke a few small holes to avoid air bubbles.
5. Bake until golden brown and dust off the excess of flour from the top.
6. In a separate bowl mix the cos lettuce and **Frenchmaid Caesar Dressing**.
7. Add chicken, bacon, polenta croutons and shaved parmesan and give another mix.
8. Place salad in the pizza bowl and top with the poached egg.



Harissa Roasted Pumpkin & Caramelized Onion Pizza



Ingredients

250g Pizza Dough

(1 portion of your favourite pizza dough)

3Tbsp **Frenchmaid Tomato Relish**

1/2 Cup Harissa Roasted Pumpkin

1/3 Cup Caramelized Red Onion

1/2 Tbsp Toasted Pine Nuts

1/3 Cup Vegan Feta Cheese




























































1/3 Cup Fresh Italian Parsley






































1/3 Cup Fresh Basil

Method

1. Preheat the oven to 250°C.
2. Roll out the pizza dough into a 30 to 35cm disc.
3. Spread **Frenchmaid Tomato Relish** over base.
4. Add pumpkin, caramelized onion and vegan feta.
5. Bake until the base is crispy.
6. Slice pizza and garnish with pine nuts and herbs.



PRODUCT	SIZE	SHELF LIFE	SERVES PER UNITS	UNITS PER CARTON	CODE	COUNTRY		
DRESSINGS								
Balsamic Vinaigrette Dressing	2L	18 Months	80	6	10010264	NZ AU		
Buttermilk Ranch Dressing	1L	11 Months	40	12	10010310	NZ AU		
Caeser Dressing	2L	8 Months	80	6	10010261	NZ AU		
Classic French Dressing	2L	12 Months	80	6	10010265	NZ AU		
Classic French Dressing	5L	12 Months	200	4	10010304	NZ		
Coriander, Ginger & Lime Dressing	2L	18 Months	80	6	10010266	NZ AU		
Italian Dressing	2L	12 Months	80	6	10010262	NZ AU		
Peppercorn Vinaigrette	2L	18 Months	80	6	10010263	NZ AU		
MAYONNAISE								
European Style Mayonnaise	5L	12 Months	200	4	10010268	NZ AU		
European Style Mayonnaise	20L	12 Months	800	1	10010269	NZ AU		
Smokey Chilli Mayonnaise	1L	11 Months	40	12	10010296	NZ AU		
USA Style Mayonnaise	1L	11 Months	40	12	10010293	NZ AU		
USA Style Mayonnaise	20L	11 Months	800	1	10010291	NZ AU		
Vegan Mayonnaise	1L	7 Months	40	12	10010309	NZ AU		
MUSTARDS								
American	2.2kg	18 Months	88	6	10010270	NZ AU		
Dijon	2.2kg	18 Months	88	6	10010271	NZ AU		
Wholegrain	2.1kg	14 Months	84	6	10010298	NZ AU		
PORTION CONTROL UNIT								
Classic French Dressing	30g	12 Months	1	100	10010289	NZ AU		
Creamy Aioli	28g	7 Months	1	100	10010307	NZ AU		
Garlic Aioli	30g	9 Months	1	100	10010285	NZ AU		
Maple Flavoured Syrup	30g	14 Months	1	100	10010283	NZ AU		
Smokey Barbecue	30g	12 Months	1	100	10010290	NZ AU		
Sweet Thai Chilli	30g	12 Months	1	100	10010287	NZ AU		
Tartare Sauce	30g	9 Months	1	100	10010512	NZ AU		
Tomato Sauce	30g	12 Months	1	100	10010286	NZ AU		
SEASONINGS								
Fresh Crushed Garlic	2kg	12 Months	100	4	10010522	AU		
Cajun Seasoning	600g	24 Months	300	12	10010275	NZ		
Lemon Pepper Seasoning	690g	24 Months	80	12	10010513	NZ		
Lemon Juice	2L	9 Months	80	6	10010267	NZ		
RELISHES								
Tomato Relish	2.4kg	18 Months	96	6	10010507	NZ AU		
Tomato Relish	5L	18 Months	200	4	10010508	NZ		

PRODUCT	SIZE	SHELF LIFE	SERVES PER UNITS	UNITS PER CARTON	CODE	COUNTRY	
SAUCES							
Béarnaise Sauce	1L	7 Months	40	12	10010294	NZ AU	 
Butter Chicken Sauce	2L	8 Months	80	6	10010308	NZ AU	  
Chipotle Salsa	2L	18 Months	80	6	10010299	NZ AU	  
Creamy Aioli	1L	7 Months	40	12	10010305	NZ AU	  
Garlic Aioli	1L	12 Months	40	12	10010302	NZ AU	 
Garlic Aioli	2L	12 Months	80	6	10010276	NZ AU	 
Hollandaise Sauce	1L	7 Months	40	12	10010292	NZ AU	 
Honey Mustard	2L	12 Months	80	6	10010272	NZ AU	 
Maple Flavoured Syrup	2L	18 Months	80	6	10010295	NZ AU	  
Peri Peri Sauce	2L	12 Months	80	6	10010297	NZ AU	  
Satay Sauce	2.4kg	12 Months	96	6	10010279	NZ AU	  
Seafood Sauce	5L	12 Months	200	4	10010282	NZ	 
Smokey Barbecue Sauce	2L	12 Months	80	6	10010280	NZ AU	  
Sweet & Sour Sauce	2.3kg	12 Months	92	6	10010277	NZ AU	
Sweet Thai Chilli Sauce	2L	12 Months	80	6	10010278	NZ AU	 
Tartare Sauce	2.1kg	9 Months	84	6	10010510	NZ AU	  
Teryaki Sauce	2L	12 Months	80	6	10010281	NZ AU	
Tomato Salsa	2L	10 Months	80	6	10010509	NZ AU	  
Tzatziki	2L	9 Months	80	6	10010301	NZ AU	  

SUPERScription



New Zealand



Vegetarian



NO artificial flavour



Free range



Australia



Plant-Based



NO artificial colour



Pizza lovers are welcome!

Yes, there is something better than one pizza...
many pizzas!

Find your inspiration with our recipe booklet and
engage with the Frenchmaid range of sauces to
delight your customers.



frenchmaid



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