



Rolled-up mini pizzas

Italian Pizza Rolls

 Easy  4 Servings  40 min.



For pizza makers, the world is a slice—but sometimes it's also a roll: In this quick pizza recipe, the slice is rolled up. Whether as a party snack or just for a quick bite—pizza rolls with oregano-tomato sauce and olives are a delicious culinary secret from Italy. And they're ready faster than you think.

Ingredients

400 g pizza dough
100 g Provolone (piece)
15 green olives (pitted)
1 can of ORO di Parma
pizza sauce with oregano
(425 ml)
Freshly ground pepper

Step 1: The Preparation

Want to make the dough for your Italian pizza rolls yourself? We have a super-easy recipe for the perfect pizza dough. If you're in a hurry, you can of course use store-bought pizza dough. Preheat the oven to 220 °C (top and bottom heat) and sprinkle flour on the countertop. Roll out your homemade or store-bought dough into an oval shape and spread it with ORO di Parma Oregano Pizza Sauce.

Step 2: The topping for the pizza rolls

Now it's time to add the toppings: Arrange olives on the dough and sprinkle grated Provolone over them. This savory, aromatic Italian cheese is perfect for topping pizza. Of course, you can also top your pizza rolls with many other ingredients: fresh tomatoes, zucchini, mozzarella, salami . . . Pick whatever you like best! Next, roll up the dough, cut it into pieces about 3 cm thick, and arrange them on a baking sheet.

Step 3: The Finale

Before baking the pizza rolls in the oven for about 20 to 25 minutes until golden brown, sprinkle them with Provolone one more time. You can enjoy them right away or take them with you anywhere as a delicious snack. Semplicemente delizioso!

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