

PIZZA BRUNCH

CONCEPT BY CHRISTINE BERTZ

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Author: Christine Bertl

Images: Rok Mesojedec, Christine Bertl

Illustrated Art: Martin Markeli

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THANK YOU!

A special thank you to
my hungry friends who supported me.

I will always share a slice of pizza with you.



GET TO KNOW CHRISTINE'S PIZZA BRUNCH CONCEPT

***"This is not a classical cookbook.
It's a structured guide revealing my
personal secrets for a wonderful pizza
brunch experience. I share them with you
so that you can host pizza brunches for
your loved ones too. Let's spread the
positive vibes of pizza brunch together."***

FIRST AND FOREMOST: LET GO OF ANY HOSTING ANXIETIES!

Hosting can feel overwhelming. You've likely thought, "First, I must clean my flat, and then I can invite people over." But often, it doesn't happen. The fear of not baking a pizza properly can add to this anxiety. However, remember that authenticity is key. Your guests will appreciate genuine effort over perfection. A few crumbs on the floor or a slight entrance mess won't draw criticism. If you feel stressed, consider calming activities like yoga to ease anxieties before hosting. With planning, communication, and some food prep, brunch becomes stress-free. The provided recipes, easy to follow even for beginners, ensure a glorious outcome. Let the pizza brunch concept guide you step by step!"

RELAX

Think about what stands between you and hosting your ideal brunch. Write those thoughts down.



A light blue rectangular notepad with two pieces of yellowish-tan tape at the top corners. The notepad has ten horizontal black lines for writing.



PIZZA BRUNCH CONCEPT

The following chapters are designed to guide you through your pizza brunch experience as a host.

Follow them in a form of steps to ensure a relaxed, sustainable and memorable meal with your guests.

Discover the process of organizing an amazing pizza brunch experience and achieving a healthy mindset for goals like:

- Using locally sourced ingredients
- Using recyclable or compostable materials
- Reducing food waste
- Minimizing energy consumption
- Promoting plant-based options
- Encouraging a healthy food mindset

SUSTAINABLE PLANNING

Invite your favorite guests and stock up your pantry with groceries from a local vendor. Prepare as much as possible in advance using the provided checklists.

THE FOOD EXPERIENCE

The highlight of the brunch: an **incredible vegan-friendly pizza**.

Embrace the opportunity to get inventive with leftover pizza toppings and create a flavorful **“no-food-waste” salad**.

Ask your guests to bring seasonal fruit as dessert or follow my recipe for an amazing **pistachio ricotta cream**.

HEALTHY FOOD MINDSET

Add some healthy ingredients to the brunch menu. But most importantly relax and let go of any negative thoughts or concerns that might prevent you from enjoying a pizza brunch. Feel free to openly discuss and address these feelings with your guests.



TIMETABLE

Schedule your time and decide how much preparation time is needed. Believe in yourself. You can easily host a pizza brunch! This concept will guide you through the decision-making process for managing everything needed in time.

The timetable is set out for three days to make sure you have everything ready. If you're experienced in hosting and your pantry is already well-stocked, you can even prep for a pizza brunch in just one day. Either way, make sure to go through the checklists to ensure a stress-free experience without wasting any food.

Keep in mind that preparing the pizza dough is the key step for a successful brunch.

DAY 1	DAY 2		DAY 3	
1. SUSTAINABLE PLANNING	2. GROCERIES	3. FOOD PREPARATION	4. FINALIZATION	5. HAPPY BRUNCH TIME

Curious about the pizza dough recipe?

Place a bowl on a scale and add:

- 220 G WATER
- 1 TSP SUGAR
- 8 G DRIED YEAST
- 380 G PIZZA FLOUR (TYPE 00)
- 20 G MILLED LINSEEDS (OR 20 G PIZZA FLOUR)
- 1 TSP TURMERIC (OPTIONAL)
- 30 G EXTRA VIRGIN OLIVE OIL
- 1 TSP SALT



1. SUSTAINABLE PLANNING

CHECKLIST DAY 1 (17)

- 1.1 CHOOSE SETTING (16)**
- 1.2 INVITE GUESTS (19)**
- 1.3 DIETARY RESTRICTIONS (20)**
- 1.4 KITCHEN EQUIPMENT CHECKLIST (22)**
- 1.5 CHECK PANTRY ESSENTIALS (24)**
- 1.6 SHOPPING LIST (26)**
- 1.7 BRING ALONG LIST (29)**
- 1.8 PIZZA BRUNCH PLAYLIST (31)**



2. GROCERIES

CHECKLIST DAY 2 (33)

- 2.1 GET GROCERIES (ONLINE) (34)**
- 2.2 CALCULATE EXPENDITURE (35)**
- 2.3 HEALTHY MINDSET (36)**
- 2.4 GET EXCITED (37)**

3. FOOD PREPARATION

- 3.1 LINSEED FLOUR (38)**
- 3.2 PIZZA DOUGH RECIPE (39)**
- 3.3 GARLIC OIL RECIPE (44)**
- 3.4 GRATED CHEESE, 3.5 CHOPPED ONIONS (45)**
- 3.6 PISTACHIO PESTO RECIPE (46)**
- 3.7 PISTACHIO CREAM RECIPE (48)**
- 3.8 DRINKS (COLD) (50)**



PIZZA BRUNCH CONCEPT

4. FINALIZATION

CHECKLIST DAY 3 (53)

- 4.1 BASIC HOUSEHOLD STUFF (54)
- 4.2 DINING TABLE CHECKLIST (55)
- 4.3 GET THE PIZZA DOUGH READY (56)
- 4.4 DRESS TO IMPRESS (56)

5. HAPPY BRUNCH TIME

- 5.1 WELCOME GUESTS (56)
- 5.2 PREHEAT OVEN (57)
- 5.3 PREPARE THE "BRUNCH PIZZA" (60)
- 5.4 ADJUST TO FOOD PREFERENCES (61)
- 5.5 "NO-FOOD-WASTE" SALAD RECIPES (68)
- 5.6 DESSERT (72)
- 5.7 MAKE SOME MEMORIES (74)
- 5.8 FOOD LEFTOVERS (76)

GET EXCITED ABOUT HOSTING AGAIN!



1.1 CHOOSE THE PIZZA BRUNCH SETTING YOU LOVE!

There's no need to take the common description of "brunch" too seriously. Brunch can be enjoyed on any day, at any time, with passion and love for those you enjoy spending time with.

Just like a game, pizza brunch encourages creativity, experimentation, and the joy of shared moments.

Because the pizza brunch is so versatile, it's easy to prepare a vegan or vegetarian version.

Every pizza brunch, no matter how or when, is a treat for you and your guests. So choose your preferred setting.

1. SUSTAINABLE PLANNING

- | | |
|--------------------------|--------------------------------|
| <input type="checkbox"/> | CHOOSE SETTING |
| <input type="checkbox"/> | INVITE GUESTS |
| <input type="checkbox"/> | ASK ABOUT DIETARY RESTRICTIONS |
| <input type="checkbox"/> | CHOOSE PIZZA STYLE |
| <input type="checkbox"/> | CHECK PANTRY |
| <input type="checkbox"/> | KITCHEN EQUIPMENT |
| <input type="checkbox"/> | CREATE SHOPPING LIST |
| <input type="checkbox"/> | ASK GUESTS TO BRING SOMETHING |
| <input type="checkbox"/> | MUSIC PLAYLIST |

CHECKLIST DAY 1

BRUNCH DAY & THEME

SUN	<i>birthday pizza brunch</i>
SAT	<i>sleepover pizza brunch</i>
FRI	<i>afterwork pizza brunch</i>
THU	
WED	
TUE	
MON	

TIME

- 11 am
- 12.30 pm
- 2 pm
- 6pm
- _____

GUESTS

- Friends
- Family
- Colleagues
- Tinder Date
- _____

PIZZA

- vegan
- vegetarian
- thick crusted
- _____
- _____

NOTES

1.2 INVITE GUESTS

Don't hesitate to invite people to your home. Open your doors to guests whenever you feel like it. This concept guides you through the essential steps so that you will enjoy it. Grab your mobile phone and use WhatsApp to create a **group** or write your friends and family directly.

Everyone loves to get a pizza brunch invitation. Keep that in mind and tell your guests about your pizza brunch ideas.

SHOW THAT YOU ARE SUPER EXCITED.



Spread the following facts:

- day, date and time
- the setting and optionally, the theme
- your address
- what to bring

1.3 DIETARY RESTRICTIONS

Ask your guests about dietary restrictions.

Some people may follow a lactose-free, vegan, or gluten-free diet.

Veganizing: The simplest thing to do is switch the cheese to vegan alternatives or skip it completely. If you aren't familiar with your guests' favorite vegan cheese alternatives, ask them to bring them along. They will be more than happy to share their favorite products with you. Vegan dishes are always suitable for those who are lactose intolerant.

Gluten-free: Maybe some of your guests have celiac disease or are gluten intolerant. Most importantly, ensure that food for your gluten-intolerant guests doesn't come into contact with wheat flour. This can be achieved by prepping the dough the day before and making the gluten-free recipes (salads and pistachio cream) on the day of the brunch. It is also a good idea to ask them to bring their own gluten-free bread that complements the salad.