Homemade Air-Fryer Cheese Pizza: Crispy, Cheesy, and Irresistibly Easy!

Description

Nothing beats the aroma of freshly baked pizzaâ??unless itâ??s the satisfaction of knowing you made it yourself, right from scratch, in your air fryer. This **Air-Fryer Cheese Pizza** features a soft yet crisp crust, a hearty beef and tomato topping, and gooey melted mozzarella. Itâ??s quicker and easier than oven baking and perfect for small batches!

Whether youâ??re cooking for yourself or serving guests, this recipe delivers pizzeria-quality results without a pizza stone or fancy equipment. Plus, the extra toppings can be used for pasta or wraps, so nothing goes to waste.

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ð?•? Ingredients

Pizza Dough

- 125g bread flour
- 3g salt
- 1g instant yeast
- 100g room-temperature water

Beef & Tomato Topping

- 2 tablespoons olive oil
- 1 medium yellow onion, finely chopped
- 300g ground beef
- 150g diced tomatoes
- 50g tomato paste
- Salt, to taste

Final Assembly

- Mozzarella cheese (as much as you like)

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ð??©â?•ð?•³ Step-by-Step Instructions

Step 1: Make the Dough (Initial Mix)

In a clean bowl, combine the **bread flour** and **salt**, then mix in the **instant yeast** and **water** until a sticky dough forms. Cover the bowl with plastic wrap and let it rest at room temperature for **20 minutes**.

Step 2: Stretch & Fold

Wet your hands. Gently grab a section of the dough from the side, stretch it upwards, and fold it into the center. Rotate the bowl and repeat until the entire dough has been folded inward. Cover again and rest for another **20 minutes**.
ð??• **Repeat this process once more.**

Step 3: First Rise

Shape the dough into a ball, place it seam-side down, cover with plastic wrap, and let it rise until **doubled in size** (this may take about 1 hour depending on your kitchen temperature).

ð?•? Step 4: Prepare the Topping

1. In a pan over **medium heat**, sautÃ© the **chopped onion** in **olive oil** until soft and translucent. Transfer to a bowl.
2. In the same pan, cook the **ground beef** until browned.
3. Add in the **diced tomatoes**, **tomato paste**, and the **sautÃ©ed onions**. Cook for another **2-3 minutes**, season with salt, and transfer the mixture to a clean bowl.
   â? *Topping is now ready to use or store!*

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ð?•? Step 5: Dough Rest Before Shaping

Lightly flour your work surface and hands. Gently remove the risen dough from the bowl, shape it slightly into a round ball, cover it with plastic wrap, and let it rest for **20 minutes**.

ð?•? Step 6: Assemble and Air-Fry

1. Dust the rested dough with more flour and gently press it into an **8-inch round** pizza base, leaving the edges a bit thicker for a nice crust.
2. Prick the surface of the dough using a fork to prevent bubbling.
3. Preheat your air fryer to **356Â°F (180Â°C)** and air-fry the plain crust for **6 minutes**.
4. Remove the crust, spread a layer of the prepared **beef-tomato mixture**, and top generously with **Mozzarella cheese**.
5. Return the pizza to the air fryer, increase the temperature to **392Â°F (200Â°C)**, and cook for another **8 minutes**, or until the cheese is bubbly and golden.

ð??¥ Final Touch

Carefully take the pizza out, let it cool slightly, slice it up, and serve! This pizza pairs well with a crisp salad or garlic dipping sauce for an extra hit of flavor.

ð?§? Why Youâ??ll Love This Air-Fryer Cheese Pizza

- **Crispy crust** with minimal effort
- **Hearty topping** with real, flavorful ingredients

- **Fast cook time** compared to traditional oven-baked pizza
- **Perfect portion size** for 1â??2 people
- **Versatile toppings**â??double, halve, or reuse with pasta!

ð??• Tips & Variations

- **Add some herbs!** Sprinkle oregano or basil over the cheese before baking.
- **Want it spicy?** Add crushed chili flakes to the beef mix or top with jalapeÃ±os.
- **No beef?** Swap it with ground turkey, chicken, or go vegetarian with mushrooms and bell peppers.
- **No air fryer?** You can still bake this in the oven at 425Â°F (220Â°C) for 10-12 minutes.

ð?•½ï¸• Storage & Leftovers

Leftover slices can be stored in an airtight container in the fridge for up to **2 days**. Reheat in the air fryer at 350Â°F (175Â°C) for 3â??4 minutes until warm and crispy again.

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Final Thoughts

This air-fried cheese pizza is a game changerâ??easy, satisfying, and bursting with flavor from the homemade dough and fresh toppings. Whether itâ??s your first try or a new weekly favorite, youâ??ll never look at frozen pizza the same way again!

Category

1. Air Fryer Recipes

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