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| PIZZA RECIPE CARD   |  |  | | --- | --- | | **For the dough:**  Flour in w/c - 275 g (2 cups of 200 ml + 1 tablespoon) + to work with the dough  Water (warm) - 185 ml  Dry yeast (active) - 7 gr  Sugar - 0,25 tsp.  Salt - 0,5 tsp. | **For the stuffing:**  Sausage - 100 g  Hard cheese - 100 g  Ketchup tomato (thick) - 1 tbsp.  Black olives - 100 g |   Prepare the necessary ingredients to make quick pizza dough. The pizza toppings can be anything you want. I have ketchup, sausage, olives, and hard cheese. Sausage peel from the shell, cut into thin slices or rounds.  Olives cut into rings. Grate cheese on a coarse grater or cut it into thin slices. Add sugar and dry yeast in warm water. Stir and leave for 7-8 minutes to activate the yeast. In a separate bowl sift flour. Add salt and mix. Make an indentation in the flour, pour the yeast, and mix. Knead up the soft dough. Knead for 3-4 minutes - and pizza dough is ready. In the oven place an upturned tray or pizza stone. To the pizza did not dry out the sides, and the pizza itself better browned, you can the first 3-4 minutes to bake it with steam - for this at the bottom of the oven to set (in the normal position) the other tray. Turn on the oven to preheat to 260 degrees. From parchment paper for baking, cut a circle with a diameter slightly larger than 30 cm. The pizza will be formed on the parchment. At a first stretch the dough with your hands by weight. Then put the dough on the parchment and roll out with a flour-dusted rolling pin into a flatbread with a diameter of about 30 cm. Brush the base of the pizza with thick ketchup, leaving the edges loose. Spread the prepared filling (sausage and olives). Preferably do not overload the pizza with it. Put the pizza together with parchment on a hot baking tray or on a hot bread/pizza stone.  As soon as the cheese is melted and the sides of the pizza are brown, take the pizza out of the oven. |