

MINI PIZAS



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Photos: Nuno Campos
Chef: Boris Schijvens

SERVES: 4

Preparation time: 60 min

Cook time: 15 min

INGREDIENTS

Dough: 200g flour • 100ml tepid milk • Half a packet of yeast, 5.5g • 1 teaspoon sugar • 1 teaspoon salt

Sauce and topping: 1 tin of Mutti ready pizza sauce • Olives • Cherry tomatoes • Oregano • Onions, thinly sliced
• Fresh cheese from Santiago

METHOD

Sieve the flour • Mix together with rest of the dough ingredients until firm • Leave the dough to rise for 30-60 minutes in a warm place until it has doubled in size • Prepare the other ingredients while the dough rises • Slice the onions and tomatoes • Cut the fresh cheese into thin slices • Preheat the oven to 220°C • Knead the dough a little and form into a ball • Roll out with a rolling pin or a bottle, creating a few mini pizzas, each a few millimetres thick • Coat with the pizza sauce and add the prepared toppings • Bake for 12-15 minutes