

Pizza

Cuisine: **Italian**
Food category: **Other**



Author: Lukáš Halamicek

Company: Retigo



Program steps

Preheating: 285 °C

1

 Hot air

 100 %

 Termination by time

 00:05 hh:mm

 270 °C

 40 %



Ingredients - number of portions - 4		
Name	Value	Unit
plain flour 00	1	kg
water	600	ml
salt	30	g
fresh yeast	2	g
5 tbsp vegetable oil	5	ml
can of crushed tomatoes	500	g
mozzarella	600	g
cherry tomatoes	400	g
Fresh basil leaves	5	g

Nutrition and allergens	
Allergens: 1, 7 Minerals: Cu, Mg, P Vitamins: A, C, D, E, K	
Nutritional value of one portion	Value
Energy	1252.7 kJ
Carbohydrate	187 g
Fat	27 g
Protein	57.8 g
Water	0 g

Directions

Mix flour, water and fresh yeast until the dough is smooth. Let the mixed dough rise. After the dough has risen, spread it out on a fireclay plate and spread it with your fingers into a round shape. Then spread the base with the tomato mixture, sprinkle with mozzarella, stack the cherry tomatoes and bake in a heated convection oven.

Note The temperature and time depend on the type and thickness of the dough.

Recommended accessories



Vision Pizza Stone