

TINY

PIZZA

Ingredients

75-150 ml warm water
1/2 teaspoon sugar
20 g fresh yeast
225g flour
1 teaspoon of salt
400g canned tomatoes
125g mozzarella
basil leaves



1

It's better if you start to make the dough 2 or 3 hours before to give it some time to ferment.

Put 50ml of warm water, sugar and yeast together, stir it and leave it in a warm place for 10min, until you see bubbles on the surface.

Put the flour and salt in a bowl, add the yeast and water and form a soft ball.

2

The ball must stay smooth, without sticking to your fingers.



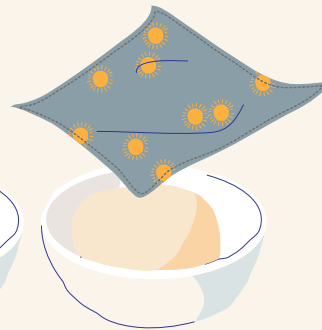
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Let it grow, when it's twice the size, knead again another 5 min.



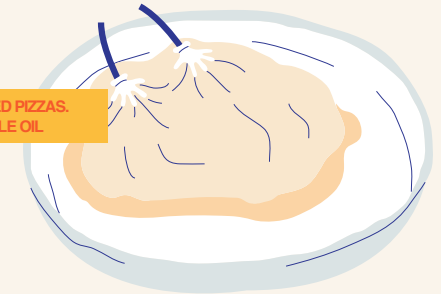
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Sprinkle flour on the counter, put the ball, knead for 5 min, when it looks homogeneous and elastic, pass it to a greased bowl.



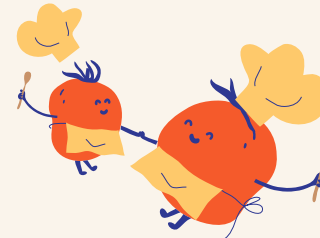
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DIVIDE THE DOUGH IN TWO - FOR 2 MEDIUM-SIZED PIZZAS. STRETCH IT ON THE PIZZA TRAY, WITH A LITTLE OIL.



6

Put some canned tomatoes on the centre of the pizza, without reaching the edges.



Add mozzarella cheese, basil leaves and bake in a preheated oven at 230°C for about 25 minutes.

7

