

Pizza base

Ingredients (serves 4):

20gr yeast
125ml (1/8l) warm water
6 tbs (~6*15ml) vegetable oil
1 pinch sugar, salt
300gr flour

Toppings:

100gr bacon
2 onions
200gr tomatoes
200gr white mushrooms
1-2 garlic cloves
1tbs oregano
pepper, salt
1tbs chopped parsley
200gr middle-aged gouda
1tbs vegetable oil

Instructions:

1. Mix yeast with 3tbs water until dissolved, add remaining water, oil, sugar and salt. Add flour and knead into a smooth dough. Leave to stand for 25 minutes.
2. Slice bacon and cut onions into rings. Slice tomatoes and mushrooms.
3. Form 8 small pizzas of similar size (or one big), add toppings and season with minced garlic, oregano, pepper, salt and parsley. Grind cheese on top and coat dough edges with oil.
4. bake for 20 minutes at 200C / Gas level 3

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