

# 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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