



# COOKING WITH SAFTA

## CATEGORY

Main

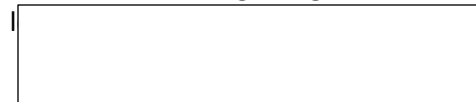
## PIZZA a-la- Elche

### INGREDIENTS

dough can be cut in half for one pizza.  
 3 cups flour +  
 1 cup warm water  
 3 tsp. or 1 package of active yeast  
 1/4 cup olive oil  
 1 tsp sugar, salt

### SAFTA'S SECRETS

The dough can be made by hand or electric mixer using the hook. First, we activate the yeast. warm water +sugar and yeast. Start activating the yeast ½ hour before the beginning of the



#### Toppings for the white pizza

1. mushrooms and leeks (instruction, ingredients the same as with the pie)

2.  length  s  
 fr  prosciut  
 Th  are pla   
 pizza is baked.

#### Topping for red pizza

pepperoni olives, vegetables raw or grilled.

### PREPARATION

In a bowl, add flour, salt add the activated yeast +olive oil. Mix with your hands or in the mixer. Remove the dough and knead 4 to 5 minutes. Place back in the bowl cover and let it rest till it rises for about an hour or so. Pre-heat the oven to 450 degrees and roll the dough using a rolling pin or flattening with your hands creating a circle. Brush with olive oil, spread the sauce, arrange the toppings, and bake for 12-15 minutes.

