



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 lecture.

Toppings for the white pizza

1. mushrooms and leeks (instruction, ingredients the same as with the pie)
2. 1-2 pears slice lengthwise few slices fry in olive oil, prosciutto, and basil. Those toppings are placed after the 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.

