

# Neapolitan pizza

Cuisine: **Italian**  
Food category: **Vegetarian dishes**



Author: **Vlastimil Jaša**


Company: **Retigo**




## Program steps

Preheating: 280 °C


1


 Hot air

 100 %

 Termination by time

 00:08  
hh:mm

 245 °C

 90 %



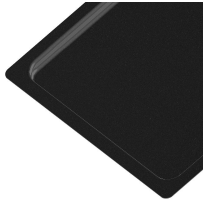
Ingredients - number of portions - 1		
Name	Value	Unit
plain wheat flour	500	g
olive oil	35	ml
water	250	ml
salt	7	g
can of crushed tomatoes	400	g
garlic	5	g
brown sugar	10	g
anchovies	4	g
mozzarella	250	g
basil	2	g

Nutrition and allergens	
Allergens: 1, 4, 7 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K	
Nutritional value of one portion	Value
Energy	2484.6 kJ
Carbohydrate	396.9 g
Fat	51.2 g
Protein	102.8 g
Water	0 g

Directions

We make a dough from the ingredients and let it rest. Grease the baking sheet with olive oil, spread the dough with your fingers over the entire sheet and top it with the tomato mixture. Decorate with mozzarella slices and basil leaves, add anchovy fillets. Drizzle everything with olive oil and bake in a preheated combi oven on the above program.

## Recommended accessories



Vision Bake