

# Pizza

Cuisine: **Italian**

Food category: **Other**



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Company: **Retigo**

## Program steps

Preheating: 285 °C

1 Hot air 100 % Termination by time 00:05 hh:mm 270 °C 40 %

## Ingredients - number of portions - 4

Name	Value	Unit
plain flour 00	1	kg
water	600	ml
salt	30	g
fresh yeast	2	g
5 tbsp vegetable oil	5	ml
can of crushed tomatoes	500	g
mozzarella	600	g
cherry tomatoes	400	g
Fresh basil leaves	5	g

## Nutrition and allergens

Allergens: 1, 7  
 Minerals: Cu, Mg, P  
 Vitamins: A, C, D, E, K

Nutritional value of one portion	Value
Energy	1252.7 kJ
Carbohydrate	187 g
Fat	27 g
Protein	57.8 g
Water	0 g

## Directions

Mix flour, water and fresh yeast until the dough is smooth. Let the mixed dough rise. After the dough has risen, spread it out on a fireclay plate and spread it with your fingers into a round shape. Then spread the base with the tomato mixture, sprinkle with mozzarella, stack the cherry tomatoes and bake in a heated convection oven.

Note The temperature and time depend on the type and thickness of the dough.

## Recommended accessories



Vision Pizza Stone