



Consejo del chef

Feel free to use different ingredients to create mini pizzas to taste.

Raciones para 10

500 gr Strong flour

500 g Wheat flour

700 ml Cold water

2 Tablespoons of extra virgin olive oil

A pinch of salt

5 gr Fresh yeast

Tomato sauce

Vegan mozzarella

Mushrooms

Canned corn

Green pepper

Black olives

Red onion

Cherry tomatoes

Fresh basil

Oregano

Rocket salad

- 1 Dissolve the yeast in a glass with lukewarm water.
- 2 Mix all the dry ingredients together in a bowl and pour the liquids, stirring with a spoon for a couple of minutes until you have a sticky dough.
- 3 Cover with a clean cloth and set aside for 15 minutes.
- 4 Place the dough then on a floured surface and knead with your hands, folding the dough over itself until it is soft and easy to handle.
- 5 Cover again and let it rest for 10 minutes. Repeat this process two times at least to remove moisture from the dough and make it airier.
- 6 Place the dough in a bowl and put it in the fridge cover with cling film for 12 to 18 hours.
- 7 Then, place it outside, at room temperature, for two hours.
- 8 Stretch the dough on a working surface and shape the mini pizzas to a similar size (you can use a pasta cutter or a glass).
- 9 Spread the pizzas with tomato sauce and mozzarella and topping to taste.
- 10 Bake at 180 °C for 10-15 minutes until golden brown and crunchy.
- 11 Remove from the oven and serve with fresh oregano, basil, and rocket salad.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/mini-pizzas-vegas/>

