

Quick Pizza

(意大利薄餅)

(For two)

Ingredients:

Dough:

Plain flour	150g
Active dried yeast	1¼ tsp
Warm water	90 ml
Salt	½ tsp
Sugar	1 tsp
Butter	15g

Filling:

Tomato paste	2-3 tbsp
a) ham / tuna / sausage / minced beef / salami	
b) green pepper / onion button mushroom / pineapple / assorted vegetables	

Topping:

mozzarella cheese 100g

Method:

1. Preheat oven to 200°C,
2. Yeast preparing: Put the yeast and sugar on warm water, wait for 2 minutes.
3. Dough making:
 - a) Sieve flour and salt together into a mixing bowl, rub in the butter and add the yeast mixture.
 - b) Add the yeast mixture and mix to form soft dough, knead for about 5 minutes until it turns smooth and

elastic, leave it on the table for 10 minutes.

4. Cut the filling separately.
5. Roll out the dough into a thin base, prick some holes and spread tomato paste on top. Arrange the fillings on top in layers. Sprinkle cheese over the pizza.
6. Bake the pizza for 20-25 minutes until golden brown. Cut the pizza into 6-8 portions and serve hot.