

Mini Pizza

- 1** Lightly mix fresh yeast, sugar and lukewarm water. Allow to rise for about 30 minutes.
- 2** Put the flour and the salt in a separate mixing bowl, add the olive oil, make a well in the center and add the yeast mixture. Knead by hand or use your kitchen mixer (dough hook) and if necessary add more flour to keep the dough from sticking, until it becomes smooth and elastic. Dust with a little flour, cover with a clean dish towel and let rise in a warm place again for roughly an hour.
- 3** Punch down and knead dough by hand for about a minute, roll out thinly, dusting the board with flour as necessary. How thin, really depends on how you like it best: thin and crisp or a little thicker... up to you. Use a cookie cutter to stamp out your mini pizza shapes (we used diameter of 8cm/3inch).
- 4** Place them on your baking tray, lined with parchment paper (I prefer to use a pizza stone, but for the many little ones a good ol' tray makes handling them much easier). Arrange your toppings on each individual pizza and bake in the preheated oven for 5-8 min. at 220°C/430°F. For the toppings, we've tried the following combinations: mascarpone gorgonzola - pears - honey (our favorite), goat cheese - figs - pine nuts, feta - roasted bell-peppers - green olives - pine nuts, pesto - salame - yellow cherry tomatoes - parmesan - fresh thyme.
- 5** Enjoy hot or cold.



Mini Pizza

Recipe source: own creation

Prep time: 45min., dough rising 1,5 h, baking: 5-8 min. (220°C/430°F)

Ingredients (yields about 22-26 mini pizza):

- * 15g fresh yeast
- * 3 tbsp lukewarm water
- * a pinch of sugar
- * 3 tbsp olive oil
- * 250g flour
- * 1/4 - 1/2 tsp salt
- * 250ml lukewarm water
- * toppings as desired, e.g. mascarpone gorgonzola - pears - honey (our favorite), goat cheese - figs - pine nuts, feta - roasted bell-peppers - green olives - pine nuts, pesto - salame - yellow cherry tomatoes - parmesan - fresh thyme