

FOUR SEASONS PIZZA

Italian recipe



Preparation : 10 min - **Resting :** 1-3 h - **Cooking :** 25 min - **Equipment :** -

Ingredients : 4 people

- Extra-virgin olive oil - 250 g tomato coulis - 1 mozzarella ball - 6 fresh basil leaves - 100 g mushrooms in oil - 100 g artichokes in oil - 70 g slice cooked ham - 50 g pitted black olives - PATE A PIZZA : - 1 sachet dried yeast (7 g) - 125 g water - 250 g plain flour - 5 g salt - 25 g extra-virgin olive oil

1. Pizza dough: Put the yeast and water in the bowl, and start the BREAD/BRIOCHE programme. After 1 minute, the programme will stop. Push the mixture down with the spatula if necessary. Add the flour, salt and 2 tbsp olive oil, then press the Auto button. Remove the dough, shape into a ball, and place in a large floured bowl. Cover with a damp cloth and allow to prove for at least 1 hour and preferably 3 hours (the dough should double in volume).

2. Preheat your oven to 220 °C. Roll out the dough to a thickness of ½ cm and transfer to a baking sheet.

3. Spread the tomato coulis over the base, to within 1 cm of the edge. Sprinkle with olive oil and bake for 18 minutes.

4. Arrange the toppings in four sections: one with mozzarella and olives, one with ham, one with artichokes, and one with mushrooms. Return to the oven for 7-8 minutes. At the end of the baking time, scatter with torn basil leaves and a lightly sprinkling of olive oil.

