

# Paulaner x Italian Pizza

Subtle fruity notes enrich hearty Italian taste

## Ingredients:

**250g** wheat flour, **125g** water, **15g** olive oil, **7.5g** salt, **12.5g** honey, **7.5g** fresh yeast, **1** can of pizza tomatoes, **1** clove of garlic, **1** pinch of sugar, oregano, salt & pepper, **250g** mozzarella, fresh basil and mozzarella for decoration



## Preparation:

Dissolve yeast in water and knead with flour, salt, oil and honey for at least 5 min.

Divide the dough into two equal pieces, cover with a dry cloth and leave to rest for at least 2h ( recommendation: 6h ).

Roll out the dough as thin as possible. Mix tomatoes with spices and garlic and spread in a circle on the dough. Top with mozzarella.

Preheat the oven to the highest setting, place the pizza on the hot baking tray and leave in the oven for 3-4 minutes.

Cover with fresh basil and plucked mozzarella.