

# Flat bread, margherita |

## Recipe for 4 pizzas

### Description

Flat bread or pizza; thick crust and delicious ingredients.

### Note

You can always use other vegetables and cheese.

### Ingredients

#### Dough

- 350 Ml Warm water
- 10 Ml Dry yeast
- 10 Gr Salt
- 4 Pinch(es) Sugar
- 500 Gr Flour
- 2 Tbsp Olive oil

#### Garnish

- 200 Ml Tomato sauce
- 400 Gr Mozzarella Ball
- 4 Dash Olive oil
- 24 Unit(s) Basil leaves

### Preparation

- Preparation time **45 mins**
- Preheat your **broil** at **430 F°**

#### Preparation

Dice the mozzarella into cubes.

#### Dough

Stir yeast with a little warm water until dissolved and pour in the mixing bowl of your kitchen aid.

Add the other ingredients and mix at first speed. Add water if too dry not to burn the dough.

Once the dough is smooth, bring up the speed to 2 for 3-5 minutes.

Place the dough on your table, make a nice ball with your hands. Oil the sides of a bowl and place the dough in it.

Cover with wet table cloth, let aside for about 35 minutes (until the ball double its size).

Divide the dough in several pieces. Roll again in balls. Let aside again under a wet table cloth for another 30 minutes on a tray covered with baking paper.

With a rolling pin or with your hands, stretch the dough.

It's ready to garnish it.

#### Baking

Place the cast iron crepe maker on high heat, place the dough spread to the diameter of the pan.

Immediately, spread the tomato sauce evenly, place the mozzarella cubes and a few basil leaves.

Pour a drizzle of olive oil.

**Bon appétit!**