

# Mini pizza, fresh dough, oregano tomato sauce, goat cheese, sundried tomatoes and pine nuts

Recipe for 4 persons

## Description

Homemade pizza with goat cheese, sundried tomatoes, pine nuts and fresh herbs.

## Note

It goes without saying that the choice of garnishes on a pizza is infinitely variable, let your creativity loose!

Make sure the pizza dough doesn't get too hot when working it, it may prove more difficult to work.

You can toast your pine nuts prior to using in a pan with oil if desired, just be careful not to over color them.

## Ingredients

### Pizza dough

- 310 Ml Warm water
- 15 Ml Olive oil
- 15 Ml Corn syrup
- 490 Gr Flour
- 2 Tsp Baker's yeast
- 0.50 Tsp Salt
  
- Salt and pepper

### Tomato sauce

- 2 Lb Italian tomatoes
- 1 Unit(s) Onion
- 2 Clove(s) Garlic
- 75 Ml White wine
- 50 Gr Butter
- 25 Ml Olive oil
- 1 Bunch Basil
- 4 Sprig(s) Oregano
- 150 Ml Chicken stock
- 3 Sprig(s) Thyme
  
- Salt and pepper

### Garnishes

- 85 Gr Fresh goat cheese
- 8 Unit(s) Sundried tomatoes
  
- Salt and pepper

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

### Preparation

Peel the onion and garlic.

Finely chop the onions, garlic, basil and oregano.

Prepare the chicken stock.

Quarter the tomatoes.

Crumble the goat cheese.

Slice the sundried tomatoes.

### Pizza dough

In a mixing bowl, mix the water, olive oil and honey.

In another bowl (a stand mixer bowl if available) with the hook attachment, mix the flour, yeast and salt.

Add the liquid mix to the flour mix and mix until you get a ball of soft dough. Continue mixing for 3 minutes, gradually increasing the speed.

Grease a mixing bowl with oil and place the dough ball in it. Cover with a moist rag and let rest for 1 hour. (The dough should roughly double in size)

The dough should be ready to use now.

Roll it out or stretch it to the desired shape and size.

### Tomato sauce

In a hot sauce pot on medium heat, sweat the onions in olive oil and butter.

Once the onions are lightly caramelized, add the garlic, thyme, half the basil and half the oregano.

Cook for one minute. Deglaze with white wine, bring to a boil to burn off the alcohol and then add the tomatoes and mix well. Add the chicken stock and cook down for 30 minutes.

Blend with a handblender or stand blender, season to taste and then let cool.

### Assembly and cooking

Once your pizza dough is the desired shape and size, spread the tomato sauce on the surface.

Sprinkle with goat cheese, sundried tomatoes and pine nuts. Place in a hot oven for roughly 12 minutes. Depending on the heat of the oven, the cooking time can vary greatly; keep an eye on your pizza!

**Bon appétit!**