VEGETABLE PIZZA



Of Italian origin, pizza is undoubtedly a dish known worldwide. It is a flattened wheat dough on which various ingredients are placed and baked.

Ingredients*

Pizza dough / servings	one	four	ten	formula %
wheat flourwarm watersugarbutter, unsaltedyeast, dehydratedsalt, iodized	63 g 30 ml 2.8 g 2.5 g 2 g 0.4 g	250 g 125 ml 11 g 10 g 8 g 1.6 g	625 g 315 ml 27.5 g 25 g 20 g 4 g	61.49 30.99 2.70 2.46 1.97 0.39
Vegetable pizza / 110g each slice	one slice	four slices	ten slices	formula %

^{*} The weight of all ingredients is given in edible portion.

Nutrition facts	Per 100 g	Per serving (110 g)
Calories	223 kcal (942 kJ)	245 kcal (1036 kJ)
Protein	8.5 g	9.3 g
Total fat	3.6 g	4.0 g
Saturated fat	1.9 g	2.1 g
Trans fat	0.0 mg	0.0 mg
Available carbohydrate	39.1 g	43.0 g
Total sugars	3.2 g	3.5 g
Added sugars	2.1 g	2.3 g
Dietary fibre	0.7 g	0.8 g
Sodium	200 mg	220 mg



Adding plenty of vegetables will make this a healthier option.

Instructions

Pizza dough

- Mix yeast, flour, sugar and salt.
- Add warm water and knead until the dough does not stick and all ingredients are combined.
- Let rise for 30 minutes.
- Knead again and shape the pizza into either a circular or rectangular shape not thicker than 0.5 cm.
- Let rise for another 10 minutes.
- Bake at 190 °C for 10 minutes.

Assembly

- Spread tomato sauce on the pre-cooked pizza dough.
- Layer the vegetables and the cheese.
- Bake at 190 °C for another 8–10 minutes.
- Slice and serve.
- A circular pizza (about 30 cm in diameter) yields four servings.
- Store heated at a minimum temperature of 60 °C until serving or keep refrigerated at 4 °C or below before reheating.

Note: Tomato sauce is a critical ingredient due its sodium content, which must not exceed 300 mg/100 ml.



