



Mascarpone, olives and pesto pizza



Categoria
Vegetariano



Tempo de preparação
Rápido



Dificuldade
Fácil



Custo
Low




Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes

 50ml of Victor Guedes
Extra Virgin Olive Oil
Reserve

- 250g of flour with yeast
- 125ml of lukewarm water
- 125g of mascarpone cheese
- 50g of feta cheese
- 90g of sliced fresh mushrooms
- 100g of cherry tomatoes
- 100g of pesto sauce
- 30g of beet leaves
- 1 tsp of coarse salt
- 20g of green pitted olives

1

Start by preparing the dough, adding the flour and the salt in a large bowl.

2

Make a hole in the centre and gradually pour the lukewarm water, together with half of the olive oil.

3

With the help of a fork, mix it until you obtain a ball of dough which easily peels off from the bowl. If necessary, add a bit of more flour.

4

Then, put the dough in a counter dusted with flour and knead until it is soft, elastic and does not adhere to your hands.

5

Roll to a round shape and start filling the pizza, spreading the mascarpone cheese first.

6

Distribute the olives, the tomatoes cut in halves, the sliced mushrooms and small pieces of feta cheese.

7

Bake in the oven for 10 minutes, at 200 °C.

8

Before serving, spread the pesto and the beet leaves and finish with a drizzle of the remaining olive oil over the pizza.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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