



Cheese Pizza

Ingredients

- 3 cups Mozzarella cheese
- 1 tsp dried oregano
- 5 g Dried yeast
- 2 tbsp Honey
- 1 tsp salt
- 2 tbsp Olive oil
- 3 cups Strong bread flour
- 1 tbsp Baking Powder
- 1 can Tomato with juice
- 2 cubes MAGGI® Chicken Bouillon

Instruction

1. To prepare the dough: Combine yeast, honey, salt, olive oil and water in a deep bowl or stand mixer. Stir well and add flour and baking powder in small batches to form a dough. Knead until dough is smooth. Cover and allow to rest for 10 minutes.
2. To prepare the sauce: Combine tomato purée and Maggi Chicken Stock®, mix in a small saucepan, bring to a boil and simmer over medium-low heat for 5 minutes. Remove and set aside.
3. To prepare the pizza: Divide dough into 3 equal balls. Using a roller, roll the dough balls on a dusted surface to 5mm thickness, spoon 1/3 of the sauce on top and spread across the dough, and top with 1 cup of cheese. Sprinkle oregano on top and bake in preheated oven at 240 degrees C for 10 minutes or until golden on top and crust is cooked.

Nutrition

Carbohydrates	71.03 g
Energy	502.25 kcal
Fats	14.8 g
Protein	23 g

25 Minutes

6 Servings