



Abruzzo pizza

60 min 

2 

4 

 25 min at 180° C (350° F) Gas Mark 4 

Ingredients

400 gr. (14 oz.) Schär "Bread Mix" Mix B, 5 gr. (1/2 tablespoon) dried yeast or 10 gr. (1 tablespoon) fresh yeast, 300 ml. (10 fl. oz. 3/4 pint) water, 1/2 cup olive oil, 3 mixed capsicum (bell) peppers (yellow, red, and green), 6-7 tablespoons puréed tomatoes, 50 gr. (2 oz.) Parma ham, 250 g (9 oz.) mozzarella cheese, salt

Method

If using fresh yeast, dissolve it in the water. If using dried yeast, mix it well with the flour. Then mix the flour and yeast mixture with a pinch of salt and the oil. Allow to rise for approximately half an hour. In the meantime, cut the capsicum peppers into strips. Put them in a frying pan with oil, add the tomatoes, and simmer. Cut the ham into thin strips and add shortly before the peppers are done. Divide the dough into two halves and form two crusts of equal size. Put one crust in a greased baking dish, cover with the prepared sauce and the diced mozzarella cheese, cover with the second crust, and allow to rise for another half hour. Bake in a preheated oven.