

Raciones para 2

300 gr All-purpose flour

200 ml Water

3 gr Fresh yeast/1g dry yeast

6 gr Salt

6 ml Olive oil

Burrata stracciatella

Mortadella

Chopped pistachios

Spicy oil

Basil

Rocket salad

- 1** In a jar, combine yeast with lukewarm water to dissolve it. In another bowl, place flour and salt.
- 2** Stir and pour the water with yeast and oil, keep stirring until all the liquids are well combined. Then, place the dough on the table and knead until smooth and soft.
- 3** Place again in the previously greased bowl and cover with a kitchen cloth or cling film until it doubles its size, it can take around one hour. After that, knead the dough gently to degas, and shape it into a ball. Place it in the fridge to rise for 24-48h.
- 4** When the dough is ready, preheat the oven to the highest temperature, top and bottom heat with fan, and with the pizza stone on a rack at the lowest part of the oven.
- 5** Flour or add some semolina to the pizza peel, place the pizza dough on it, and shape it. Add a dash of olive oil all over it. Fold it like a book, and place it on the hot stone.
- 6** Cook for 10-15 minutes, depending on the size. Remove from the oven with the pizza peel and open the sandwich.
- 7** Fill with burrata stracciatella, a lot of finely chopped mortadella, and chopped pistachios on top. Finish it with spicy oil, basil, and rocket salad.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/pizza-sandwich-horno/>

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