Diavola pizza with homemade dough



Consejo del chef

Serve with some parmesan flakes, garnish with basil leaves and add spicy oil by choice.

Raciones para 1

- ❏ **2 gr** Yeast
- ❏ **150 ml** Lukewarm water
- ❏ **10 ml** Extra virgin olive oil
- ❏ **250 gr** Strong flour
- ❏ **5 gr** Salt
- ❏ Tomato sauce
- ❏ Fresh mozzarella
- ❏ Spicy salami or pepperoni
- ❏ Parmesan cheese
- ❏ Fresh basil
- ❏ Spicy oil (optional)

1. For the dough: dissolve yeast in water and mix with oil. In another bowl, put flour and salt together and pour water little by little, kneading at the same time, until all the ingredients are combined.
2. Let the dough rest for 10 minutes, and then keep kneading over a floured work surface until smooth. Store it in a food container with some olive oil and let it rise in the refrigerator for 24 or 48 hours.
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4. Bake in the previously preheated oven with the stone at MaestroPizza mode for 5 to 10 minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/cooking-lovers-pizza-diavola-con-masa-casera/