Sweet chocolate pizza



Consejo del chef

You can spread all over your favourite toppings. Nuts work very well, but you can also use fruit, smashed cookies, anything you can imagine!

Raciones para 1

- ❏ **300 gr** Strong flour
- ❏ **200 ml** Lukewarm water
- ❏ **1** Tablespoon of baking powder
- ❏ **20 ml** Olive oil
- ❏ **3** Tablespoons of coconut sugar
- ❏ **250 gr** Toasted hazelnuts
- ❏ **60 gr** Cocoa powder
- ❏ **100 ml** Hazelnut drink
- ❏ **80 gr** Date caramel or agave syrup

1. Place the flour in a bowl, leaving a hole in the centre.
2. In a glass, mix the yeast with the oil, water and sugar.
3. Place this mixture in the centre of the bowl with the flour and start mixing with a fork.
4. When the ingredients begin to blend, knead for 5 minutes.
5. Shape the dough into a ball and cover it with a cloth in a cool place for 30 minutes.
6. After this time, flatten the dough on a floured surface into a circular shape.
7. Prick the dough with a fork in different areas and bake at 180º for 20 minutes or until golden brown.
8. Remove from the oven and decorate with the chocolate cream, chopped hazelnuts and pistachios and vegan white chocolate.
9. For the chocolate cream, place all the ingredients in the food processor and blend until you obtain a smooth cream with a spreadable consistency.
10. Taste to adjust ingredients to your liking.

Chef's Notes

https://cookinglovers.teka.com/en/receta/pizza-dulce-de-chocolate/