



Airy pizza rolls

The tasty snails made from airy dough are filled with mozzarella, fresh olives and tasty pieces of salami. Ideal as finger food or as a snack.

Zutaten

1 Portionen

Dough ingredients

400 g Wheat flour type 550

15 g Yeast, fresh

240 ml Water

1 Pinch Sugar

1 EL Byodo Baking Oil Classic

1 TL Byodo sea salt

Filling ingredients

60 g Salami

50 g Olives

25 g Pepperoni, mild

80 g Mozzarella, grated

100 g Tomatoes, strained

Dried oregano

Byodo premium sea salt, fine-grained

Pepper

Zubereitung

Place the flour in a bowl and form a well. Crumble in the yeast and add 4 tablespoons of lukewarm

water and a pinch of sugar. Mix everything carefully with a spoon, taking some flour from the edge with you. Leave this pre-dough to rise for 15 minutes until the yeast becomes active and small bubbles appear.

After the rising time, add the remaining water, baking oil and salt. Knead everything into a homogeneous pizza dough, cover the bowl and leave to rise in a warm place for an hour.

Roll out the risen yeast dough on a floured work surface into a rectangle measuring approx. 30 x 40 cm.

Now it's the filling's turn. To do this, cut the salami, olives and peppers into small pieces. Spread the dough with tomato puree, season with salt, pepper and oregano to taste and spread all the ingredients for the filling evenly on top.

Then cut the dough into 10 strips and roll up. Place the pizza rolls on a baking tray lined with baking paper and bake at 200 °C top/bottom heat for 15-20 minutes.

This recipe makes 10 pizza rolls.



If you would like a typical olive flavor in the batter, you can also use [Byodo Roast Olive Mediterranean](#) instead of the baking oil. The oil is specially formulated for high temperatures and tastes deliciously of olive.

