Heart pinsa with mushrooms

Our version of an Italian heart-shaped pinsa is perfect for a romantic dinner for two or as a nice gesture for Mother’s Day or Father’s Day.

Zutaten
1 Portionen

Dough ingredients
350 g Wheat flour
50 g Wholemeal flour
75 g Rice flour
25 g Soy flour
1 Pack Dry yeast
1 TL Byodo sea salt
360 ml Water
2 EL Byodo Roast Olive Mediterranean
Ingredients topping
4 EL Perfetto classic tomato sauce
EL Mushrooms
EL Parmesan cheese
Mozzarella
Byodo Crema with basil
Basil, fresh, to garnish

Zubereitung

Mix the dry ingredients in a bowl. Slowly add the fried olive and the lukewarm water. Knead the dough

with your hands and add a little more water if necessary. Now form a ball from the dough, place it in a bowl and cover the bowl with a kitchen towel. Cover the dough and leave to rest for 30 minutes, then place in a sealable bowl and leave to rise in the fridge at 6 °C for at least 24, preferably 48 hours.

Take the dough out of the fridge and leave to reach room temperature (approx. 4 hours). Stretch and fold the dough once, roll out and shape into a heart. Spread the dough with the tomato sauce, top as desired and bake on a pizza stone at 240 °C for approx. 10-15 minutes.