



Heart pinza with mushrooms

Our version of an Italian heart-shaped pinza 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.