



Mini Pizzas (Serves 4)

Pizza Dough:

250ml Cake flour
A pinch of salt
10ml Cooking oil
100ml Warm water
5ml Instant yeast

Topping:

50ml Tomato puree
100g Cooked minced beef
2 Tomatoes, sliced
100g Frankfurters, sliced
4 Black olives
50g Mozzarella cheese, grated in a MILL
5ml Freshly chopped basil

Method:

Place flour, salt, oil and yeast into a bowl, add water and mix with MINCER until a firm dough is formed. Roll out on a lightly floured board and cut into 4 x 12cm pizza rounds.
Bake at 190°C for 8 minutes. Remove, spread tomato puree` over each base, top with minced beef, tomato, sausage, olives, herbs and cheese. Bake for about 8 minutes.