

GRILLED VEGAN PIZZA

INGREDIENTS:

DOUGH:

1 kg flour
650 ml warm water
15 g yeast
1/2 teaspoon salt

PIZZA TOPPINGS:

1 packaging "Z Gruntu Dobre" vegan mince
1 pepper
handful olives
some parsley
1/2 red onion
handful cherry tomatoes
1 clove garlic
olive oil
salt
basil for decoration

PREPARATION:

1. Prepare the dough: mix the yeast with warm water. Add flour and salt. Knead for 10 minutes. Then set aside to rise. After an hour divide the dough into 8-10 balls.
2. Finely chop the peppers, olives, onion and parsley. Mix with olive oil, salt and finely chopped garlic.
3. Shape the dough into pancakes. Put the chopped vegetables on all of them. Add chopped tomatoes and vegan mince. Brush the top generously with olive oil. Bake on the hot pizza stone until the dough is golden brown. Before serving, garnish the pizza with basil.