



## PIZZA FROM THE PAN

### INGREDIENTS:

2 "M" sized eggs  
 200 ml milk  
 160 g wheat flour  
 3 tablespoons rapeseed oil  
 2 tablespoons tomato concentrate  
 2 teaspoons pizza herbs mix

#### *Salad ingredients:*

2 handfuls rocket  
 1 packaging Sokolów CHRUP'US chilli salami chips  
 1 cup cherry tomatoes  
 2 tablespoons pickled jalapeño peppers  
 3 tablespoons mozzarella shavings

#### *Dressing ingredients:*

3-4 tablespoons olive oil  
 1/2 teaspoon honey  
 1 small clove garlic  
 1 teaspoon white wine vinegar  
 couple of basil leaves  
 salt, freshly ground pepper

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### PREPARATION:

1. Mix eggs with milk, flour, and 1 tablespoon oil. The mixture should be slightly more thick than a pancake dough. Regulate thickness with flour or milk. Fry the dough on a hot oiled pan (about 28 cm), on both sides, until the dough settles.
2. Blend dressing ingredients until homogeneous.
3. Drain the peppers (you can divide them into smaller fragments). Cut tomatoes into halves.
4. Once the cake cools down, spread it with tomato concentrate and sprinkle with herbs. Then, put alternately all the salad ingredients, then pour the



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dressing. You can warm the whole slightly before serving.