



## SALAMI AND MUSHROOM PIZZA

### INGREDIENTS:

#### *Dough:*

650 ml water  
30 g yeast  
50 g sugar  
50 ml vegetable oil  
900 g wheat flour  
2 teaspoons salt

#### *Additions:*

1 packaging Sokolów Salami  
200 g grated Mozzarella cheese  
100 ml tomato sauce  
50 g mushrooms  
½ red onion  
pinch dried oregano

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### PREPARATION:

1. Pour warm water into a bowl, then add yeast, sugar, and mix. Add oil. Mix thoroughly and set aside in a warm place. Put the whole wheat flour in a separate bowl, add 2 teaspoons of salt and the risen yeast. Knead the dough by hand or with a food processor until smooth. Leave the kneaded dough covered for 1 hour in a warm place to rise. Clean the onions and mushrooms and cut them into small pieces.
2. Knead the risen dough again and divide into two pieces. Form each into a round cake. Spread the pastry with tomato sauce, sprinkle with mozzarella, onions, mushrooms and oregano. Put Sokolów Salami on top. Place pizza in an oven preheated to 230 . Bake for 15 minutes.