



Pizza

ingredients: 500 g plain flour • Salt • 30 g dried yeast • 1 teaspoon sugar • 5 tablespoons olive oil • 3 medium-sized onions • 3 garlic cloves • 1 bunch parsley
250 g tomatoes • 2 teaspoons ground cumin • 1 teaspoon ground coriander
• 1 teaspoon mild paprika • Freshly-milled black pepper

Preparation

Put the flour and 1 teaspoon of salt in a large bowl. In a well in the centre, add the yeast and sugar and dilute in 10 cl water, stirring in a little flour. Cover and leave to rest for 10 minutes.

Add 2 tablespoons olive oil and mix in the cutter bowl of your Robot-Coupe appliance. Gradually add 20 cl lukewarm water.

Knead the dough with your hands until it forms an elastic ball.

Cover with a cloth and allow to prove for one hour (it should double in volume).

Peel the onions and chop finely in the cutter bowl of your Robot-Coupe appliance.

Peel and chop the garlic. Wash and finely chop the parsley.

Fry the minced meat, onions and garlic in the remaining olive oil for 5 minutes.

Chop the tomatoes finely and add to the meat, together with the herbs and the spices, followed by 15 cl water.

Combine thoroughly and season to taste.

Roll the dough into a circle.

Spread with the tomato mixture. Bake at a temperature of 240 °C (gas mark 9) for 8 to 10 minutes.

Decorate with black olives.