Pizza wreath

Recipe by V-ZUG Ltd.

stuffed pizza rolls

Preparation	1 Hrs
Resting time	1 Hrs 30 Mins
Cooking time	15 Mins
Piece	20
Appliance	CombairSteamer V2000 from 2021

Dough

500 g white flour

1 tsp salt

½ cube of yeast (about 20 g)

300 ml water

3 tbsp olive oil

Pizza wreath

150 g mini mozzarella balls (20x), halved

10 cherry tomatoes, halved

100 g tomato sauce from a jar

Serving

Some olive oil

1 bunch of basil, coarsely chopped

Some pepper

Dough

Knead all the ingredients in a bowl into a soft, smooth dough. Shape the dough into a ball.

Return to the bowl, cover and allow to rise for about 1 hour until double in volume.

Pizza wreath

Divide the dough into 20 portions. Place half a mini mozzarella ball and half a cherry tomato on each piece of dough. Shape each piece of dough into a ball. Place the balls in a circle about 1 cm apart on a lined baking tray.

Cover and allow to proof for 30 minutes.

Carefully make a depression in each ball with your finger. Spread the tomato sauce evenly over the pizza wreath and place half a mini mozzarella ball in each depression.

Baking

Preheat the cooking space to 230 °C using the PizzaPlus mode.

Bake the pizza wreath in the middle shelf position for 15 minutes.

Serving

Drizzle the pizza wreath with olive oil and sprinkle some pepper and basil over the top.

Cooking steps

(Pre-)heat cooking space to 230 °C with PizzaPlus

Preheating finished. Put the food in.

PizzaPlus 230 °C for 15 Mins

Tips

Stuff the pizza wreath with different ingredients, according to taste.

Accessories

Baking tray

Additional information

Created on	26.01.2022