



Pizza al taglio – pizza by the slice

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Pizza al taglio, also called pizza in teglia (meaning "in the pan"), has a thicker, airy base and can be made with a variety of toppings. It can be cut into manageable portions and customized to taste.

Dough

500 g Manitoba flour (type 0)
300 ml water
2 g yeast, crumbled
75 ml water
2 tsp runny honey
2 tsp salt (about 12 g)

Pizza

200 g tomato sauce
Some olive oil
150 g fior di latte mozzarella, cut into cubes

Topping

50 g vegetables preserved in oil (e.g. artichokes and dried tomatoes), drained
20 g rocket
Some basil leaves
50 g cherry tomatoes, quartered





1 small burrata (about 50 g), torn
5 anchovy fillets (tinned), drained
1 lemon
3 slices of mortadella, torn
2 tbsp ricotta
Some pistachio pesto
Some olive oil
Some fleur de sel
Some pepper

