Pizza bread with tomato pesto

Recipe by V-ZUG Ltd.

Preparation	
Cooking time	
Portions	8

Pizza bread with a spreading of fresh tomato pesto. Easy to make. Goes well with salads and roasted vegetables, and can be enjoyed, hot or cold, as an aperitif nibble.

Main dough

700 g Manitoba flour (type 0)

¼ cube of yeast (about 10 g), crumbled

1 tsp sugar

480 ml water

20 g fleur de sel

Shaping and folding

Some Manitoba flour (type 0)
for shaping

Some fleur de sel

Tomato pesto

75 ml olive oil

50 g dried tomatoes preserved in oil, drained, coarsely chopped

4 sprigs of basil, leaves plucked

1 tsp tomato purée

1 clove of garlic, crushed

Additional information

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