



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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