



ITALIAN PIZZA WITH VEGAN MOZZARELLA

Ingredients

- 3 cups flour (for all purposes)
 - 1 cup warm water
 - 1/2 tbsp olive oil
 - 1 package active dry yeast
 - 1 teaspoon sugar
 - 1 teaspoon salt
 - 200 ml homemade tomato sauce
 - 250 g **GreenVie** Mozzarella flavour
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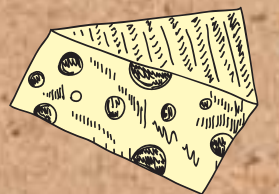


instructions for the dough.

1. In the mixer's bowl (with a dough hook), combine yeast, sugar, and warm water; stir gently to dissolve.

Let the mixture stand until the yeast comes alive and starts to foam, for 5-10 minutes.

2. Turn the mixer on low and add the salt and 2 tbsp of olive oil. Add the flour, a little at a time, mixing at the lowest speed until all the flour has been incorporated. When the dough starts to come together, increase the speed to medium; stop the machine periodically to scrape the dough off the hook.





*instructions
for the pizza.*

1. Roll out into a thin round
(stretch it with your hands a little)
and place on a floured pan.

2. Add tomato sauce and mozzarella (cut in circles).
Bake in a preheated oven at 200 °C
for 15 min until the dough is done.

enjoy! ♥ ♥



