



La Reine pizza

“Take a culinary trip to Italy thanks to our recipe for La Reine pizza! Neapolitan, three cheese, margherita... they're all waiting for you!”

For: 4 people

Time: 10 minutes

Cooking: 10 minutes

Difficulty: ★★★

Accessories:



Ingredients

For the batter:

400 g flour
2 tbsp olive oil
4 g dried baker's yeast
2 tsp salt
220 ml lukewarm water

For the topping:

1 ball of mozzarella
2 slices of cooked ham
120 g button mushrooms
3 to 4 tbsp tomato sauce

Preparation

- 1-** **Prepare the dough:** place the flour, olive oil, yeast and salt into the stainless steel bowl fitted with the kneading attachment. Fit the lid. Switch on to speed 1.
- 2-** Pour in the tepid water and continue to beat until the dough comes together in a ball.
- 3-** Leave to prove until the dough has doubled in volume.
- 4-** **Prepare the pizza:** cut the mozzarella and ham into small bits, and slice the mushrooms. Spread out the dough and then pour over the tomato sauce. Spread half of the diced mozzarella and add the pieces of ham and mushrooms.
- 4-** Cover the rest with mozzarella.
- 5-** Place in the oven and bake for 10 minutes in an oven pre-heated to 260 °C.