



# Pizza wreath

Recipe by V-ZUG Ltd.



|                 |                                   |
|-----------------|-----------------------------------|
| Preparation     | 1 Hrs                             |
| Resting<br>time | 1 Hrs 30 Mins                     |
| Cooking<br>time | 15 Mins                           |
| Piece           | 20                                |
| Appliance       | CombairSteamer V2000 from<br>2021 |

stuffed pizza rolls

## Dough

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500 g white flour

1 tsp salt

½ cube of yeast (about 20 g)

300 ml water

3 tbsp olive oil

## Pizza wreath

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150 g mini mozzarella balls (20x), halved

10 cherry tomatoes, halved

100 g tomato sauce from a jar

## Serving

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Some olive oil

1 bunch of basil, coarsely chopped

Some pepper

## Dough

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Knead all the ingredients in a bowl into a soft, smooth dough. Shape the dough into a ball.  
Return to the bowl, cover and allow to rise for about 1 hour until double in volume.





## Pizza wreath

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Divide the dough into 20 portions. Place half a mini mozzarella ball and half a cherry tomato on each piece of dough. Shape each piece of dough into a ball. Place the balls in a circle about 1 cm apart on a lined baking tray.

Cover and allow to proof for 30 minutes.

Carefully make a depression in each ball with your finger. Spread the tomato sauce evenly over the pizza wreath and place half a mini mozzarella ball in each depression.

## Baking

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Preheat the cooking space to 230 °C using the PizzaPlus mode.

Bake the pizza wreath in the middle shelf position for 15 minutes.

## Serving

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Drizzle the pizza wreath with olive oil and sprinkle some pepper and basil over the top.

## Cooking steps

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**(Pre-)heat cooking space to 230 °C with PizzaPlus**

**Preheating finished. Put the food in.**

**PizzaPlus 230 °C for 15 Mins**

## Tips

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Stuff the pizza wreath with different ingredients, according to taste.

## Accessories

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Baking tray

## Additional information

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Created on 26.01.2022