

## Pizza with vegan mozzarella

🕒 Preparation 2 hours and 30 minutes ● Total 2 hours and 50 minutes 1 portion

### Ingredients

or	or
25 grams of cornstarch	1 average slice of ham (23 g)
or	or
1/2 tsp of yeast extract spread (3 g)	1 slice of chicken, breast, grilled without skin, meat only (40 g)
or	or
1 tsp of sugars, granulated (4 g)	23 grams of turkey, mince, stewed
or	or
1 teaspoon of oil, olive (3 g)	0.2 blocks of tofu, extra firm, prepared with nigari (91 g)
or	or
25 grams of tomato puree	1 salad portion of tomatoes, cherry, raw (34 g)
or	or
20 grams of cheese, vegan Mozzarella, fresh	5 leaves of basil, fresh (3 g)
	or
	2 large servings of mushrooms, white, raw (40 g)
	or
	100 grams of flour, wheat, bread/strong, white
	or
	140 grams of water, distilled

### Cooking method

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1. Mix the flour, yeast and sugar with 1 tsp of salt and stir the olive oil into 140 ml of warm water. Stir the liquid into the dry ingredients then knead for 10 minutes or until elastic. 2. Cover with oiled clingfilm and rest for 1-2 hours until doubled in size. 3. Preheat the oven to 220°C (200°C fan) / 425F / gas 7. 4. Knead the dough for 2 minutes then roll out into a circle on an oiled baking tray. 5. Prick with a fork, spread with sauce and top with ham, mushrooms, tomato and a few dairy-free mozzarella balls. Bake for 12 minutes or until crisp underneath, then garnish with basil.