



Use Product
Steam Convection
Microwave Oven



Bismarck-style Pizza

Ingredients

Serves : 4

Cooking Time : -

300 g Strong White Flour

1 tbsp Olive Oil

1 tsp Salt

170 ml Water

1/2 tsp Yeast

Sub: Topping

60 g White sauce

60 g Meat sauce

1 Eggplant

4 Dwarf tomato

To taste Mixed cheese

1 Egg

Cooking Procedure

1. [Crust]
Put all of the crust ingredients, except for the dry yeast, into the Bread Maker.
2. Put the yeast into the yeast container.
3. Select Menu 28, then press Start.
4. When the dough is done, press it out using the heel of your hand to a 25 cm (10" circle, on a greased baking tray.
5. Allow to prove at 40°C until doubled in size.
6. [Topping]
Top with meat sauce, white sauce, thinly sliced eggplant, dwarf tomatoes, and cheese, then crack an egg in the center.
7. Bake for about 10 minutes in the oven preheated to 220°C.
8. Place it on a plate and cut into slices.