



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.