

Panasonic Breadmaker Recipe

Roasted Tomato Pizza



Ingredients

Dough

1tsp yeast
250g strong white flour
250g pasta flour
1tsp sugar
1tsp salt
300ml water

For the topping

10 ripe tomatoes
1tsp salt
2tsp sugar
Fresh thyme
2 garlic cloves, crushed
1tbsp olive oil
1tbsp balsamic vinegar
2 mozzarella balls, sliced
10 fresh basil leaves

Method

For the topping

1. Preheat the oven on CONVECTION 160° C.
2. Halve the tomatoes, place on a baking tray and sprinkle them with the salt, sugar, thyme and garlic. Drizzle with oil and vinegar and place in the oven on the wire shelf in lower position, for 30mins.

For the Pizza dough

1. Put the dough ingredients into the pan in the order listed above. Set the bread maker to the PIZZA DOUGH program 45 mins.
2. When the cycle is complete, remove the dough from the pan onto a floured worktop roll out to a 32 cm x26 cm rectangle. Place the dough onto the prepared enamel tray.
3. Spread the tomato mixture onto the dough, top with sliced mozzarella and torn basil leaves.
4. Bake on CONVECTION 200°C for 12 minutes until golden brown.