

Neapolitan pizza

Cuisine: Italian

Food category: Vegetarian dishes



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Company: Retigo



Program steps

Preheating: 280 °C

1 Hot air 100 % Termination by time 00:08 hh:mm 245 °C 90 %

Ingredients - number of portions - 1

Name	Value	Unit
plain wheat flour	500	g
olive oil	35	ml
water	250	ml
salt	7	g
can of crushed tomatoes	400	g
garlic	5	g
brown sugar	10	g
anchovies	4	g
mozzarella	250	g
basil	2	g

Directions

We make a dough from the ingredients and let it rest. Grease the baking sheet with olive oil, spread the dough with your fingers over the entire sheet and top it with the tomato mixture. Decorate with mozzarella slices and basil leaves, add anchovy fillets. Drizzle everything with olive oil and bake in a preheated combi oven on the above program.

Nutrition and allergens

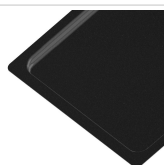
Allergens: 1, 4, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K

Nutritional value of one portion	Value
Energy	2484.6 kJ
Carbohydrate	396.9 g
Fat	51.2 g
Protein	102.8 g
Water	0 g

Recommended accessories



Vision Bake