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Questa ricetta è mia!



Ricetta N. RE001688

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da **MARIO KIM**

Livello di difficoltà: Medio

Piatto tipico della stagione: Autunno

Come ti senti gustando la tua ricetta? Energico

Pizza peperonata e Mario

This pizza is combined with italian home food and Napoli pizza. Therefore, anybody who are men and women of all ages can enjoy it.

Tempo di preparazione: 25 minuti

Ingredienti per 1 persone

400 g farina
700 g acqua
30 g sale
1,5 g lievito

Olio d'oliva 50 g
cipolla rossa 100 g
pomodorini 150 g
pepe 2 g
peperoncino 1g
Mozzarella fior di latte 30 g
Parmigiano Reggiano 5 g
basilico 1g
patate 1ea
melanzana 1ea
paprika rossa 1ea
verde peperone 1ea

Prodotti utilizzati

Farina Caputo Pizzeria
Sale (Ravida)
Olio d'oliva (Ravida Extra)
Cipolla rossa
Mozzarella fior di latte (Ponticorvo)
Parmigiano Reggiano (Brescia)

Strumenti di cottura

Forno, frying pan, cutting board, cooking knife

Preparazione

1st Step : (Making Pizza Dough)
1) Dissolve salt (30g) in water (700g)
2) Knead flour (400g) with #1(salt+water)
3) Mix well yeast (1.5g) with #2
4) Knead rest of flour (700g) in #3 slowly for 15min
5) ferment dough for 4 hours in room temperature and then split (divide) as 260 g

6) Ferment dough what is divided for 24 hours

Prep)

- 1) All of vegetables which are potato, egg flower, and bell pepper cut as julienne
- 2) First of all, pan fry the potato in low temperature with a little oil until crunch. After pan fry, potato set aside.
- 3) And then, saute the rest of vegetable in order of egg flower, and bell pepper.

Sauce

- 1) Cut red onion as thin slice
- 2) Cut cherry tomato as quarter(4pc) or 6 pc
- 3) Saute red onion on low temperature for about 10 min as slowly to make sweetest
- 4) In #3, saute the bell pepper, potato, and egg flower on low temperature just few second.
- 5) Turn off the fire and put basil in sauce.

Vino consigliato

PLATINUM /Ferrarelle