

Italian pizza with arugula

120–125 Min

Ingredients 2 Portions

= Kotányi Produkte

For the dough (alternatively: use ready-made pizza dough):

500 g	Wheat flour (Type 700)
7 g	Dried yeast (1 packet)
15 g	Salt
325 g	Lukewarm water

For the sauce:

150 g	Chopped tomatoes
1 tbsp	Little Italy
2 tbsp	Olive oil

For the topping:

100 g	Mini mozzarella or grated mozzarella
	Possibly dried tomatoes (preserved in oil), cut into strips, or olives, Parma ham
50 g	Arugula
2 tbsp	Grated Parmesan
1 tsp	Balsamico cream
	Fresh basil leaves (for garnishing)

Preparation

1 Prepare the dough:
Mix the flour, dried yeast and lukewarm water in a bowl. Add the salt and knead everything into a smooth dough.
Cover the dough and leave it in a warm place to rise until it has doubled in volume. This takes approx. 60–90 mins.
Divide into two equal portions, shape into balls, cover and leave to rise for a further 30 mins.
Alternatively, use ready-made pizza dough to save time.

2 Make the sauce:
Mix the tomato purée with Kotányi Little Italy and olive oil in a small bowl.

3 Preparing the pizza:
Preheat the oven to 250 °C (fan). It is best to use a pizza stone.
Roll out the dough thinly on a floured surface and place it on a sheet of baking paper.

4 Topping the pizza:
Spread the tomato sauce over the pizza bases.
Spread the mozzarella evenly over the top and top with the sun-dried tomatoes.

5 Baking:
Bake the pizzas in a preheated oven for 10–12 minutes, until the cheese has melted and the crust is golden brown.

6 Add fresh toppings:
Once baked, top the pizzas with fresh rocket, grated Parmesan and basil leaves.
Optionally, drizzle with balsamic cream.

HINT: You can get creative with this pizza: add olives, artichokes or fresh mushrooms as you like.