



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Pizza

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Half matchbox sized yeast
1 cup warm milk
2 cube sugars
2 tbsp vegetable oil
1 tsp salt
3 + 1/2 cups flour

For Sauce;
2 big tomatoes
1 tbsp tomato paste
1 small onion
3 garlic cloves
2 cube sugars
2 tbsp vegetable oil
1 long green pepper
2 tbsp water
1 tsp salt
1 tsp thyme

For The Top;
1 + 1/2 cups grated kashar cheese
150 grams soujouk
3 sausages
10 thin slices of salami
10 olives

- # Put hot water, cube sugars and yeast into a deep bowl, when all the ingredients dissolve add half of the flour and salt, mix and add the remaining flour, knead well.
- # Cover the dough and rest it for half an hour.
- # Meanwhile prepare the sauce. Put grated tomato, finely sliced onion, garlic, long green pepper, cube sugars, oil, water, tomato paste and salt into the pot.
- # Cook these ingredients over medium heat by stirring time to time for 15 minutes, add the thyme after removing the pot from the stove, and let it cool down.
- # Grease a big oven tray, and place the rested dough on the tray by forcing with your fingertips.
- # Pour the sauce all over the dough, and lay the kashar cheese on the sauce, and salami slices over the cheese, soujouk, sausage and olive all over.
- # Cook in the oven which is preheated to 356 F for 30 minutes, slice however you want, serve hot.

Note: You can divide the dough into 4 pieces and use the same ingredients in same measurements for getting small pizzas.