

# 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 %



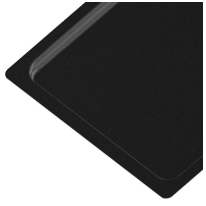
| Ingredients - number of portions - 1 |       |      |
|--------------------------------------|-------|------|
| Name                                 | Value | Unit |
| plain wheat flour                    | 500   | g    |
| olive oil                            | 35    | ml   |
| water                                | 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    |

| Nutrition and allergens                                                                                          |           |
|------------------------------------------------------------------------------------------------------------------|-----------|
| Allergens: 1, 4, 7<br>Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn<br>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       |

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.

## Recommended accessories



Vision Bake