

Pink pizza with Pink Queen Cheese

Informations

People : 4

Preparation : 40 min.

Cooking time : 15 min.



Ingredients

pizza dough

- 300 g flour
- 2 g instant dried yeast
- 2 g salt
- 2 g sugar
- 60 ml A l'Olivier olive oil
- 200 ml lukewarm water

Topping

- 300 g Pink Queen Cheese
- 15 g pitted sliced black olives
- 3 g Albert Ménès dried oregano
- Salt and pepper

Preparation steps



Resting time to allow dough to rise : 1 à 2 hours

1. Prepare the pizza dough: in a bowl, mix the flour, yeast, salt and sugar. Add 200 ml of lukewarm water and the olive oil. Mix until you have an even dough.
2. Knead the dough on a lightly floured work surface for about 5 to 7 minutes, until smooth and elastic. Roll the dough into a ball.
3. Place the ball of pizza dough in a large, lightly oiled bowl and cover with a clean tea towel. Let it sit at room temperature for about 1 to 2 hours, or until it doubles in size.

Topping and baking of the pizza

1. Preheat your oven to maximum temperature.
2. On a lightly floured surface, roll out the pizza dough into a circle.
3. Oil or line a pizza pan with parchment paper and place the rolled out dough on top.
4. Spread the tomato sauce evenly over the pizza dough, leaving a little border around the edges.
5. Generously sprinkle the grated Pink Queen Cheese over the tomato sauce.
6. Add dried oregano and the sliced olives on top and season with salt and pepper.
7. Place the pizza in the preheated oven and bake for about 12 to 15 minutes, or until the crust is golden brown and the cheese is melted and lightly browned.
8. Once cooked, remove the pizza from the oven and allow it to cool slightly before serving.

? **Tips and Ideas:** Garnish your pizza however you like with seasonal ingredients.