



PRIMO GRILLED GOAT CHEESE PIZZA



QimiQ BENEFITS

- Pastry remains juicy and smooth
- Creamy consistency
- Full taste with less fat content



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE PIZZA DOUGH

100 g	QimiQ Classic
520 ml	Water, warm
14	Sugar
14 g	Dried yeast
60 g	Olive oil extra virgin
800 g	Wheat flour, Type 405
200 g	Semolina flour
5 g	Sea salt

FOR THE SAUCE

250 g	QimiQ Cream Base
7 g	Garlic, chopped
20 g	Butter, unsalted
1 g	Salt
1 g	White pepper
2 tbsp	Basil, chopped
60 g	Parmesan, grated

FOR THE TOPPING

60 g	Goat cheese
25 g	Dried tomatoes, julienne
15 g	Black olives
10 g	Pine nuts
15 g	Spring onion(s)
35 g	Smoked sea salt
15 ml	Olive oil extra virgin

METHOD

1. For the pizza dough: mix the water, sugar, yeast, olive oil and QimiQ Classic until the yeast and sugar are dissolved.
2. Add the flour and salt and knead to a smooth dough until it comes off the sides of the mixing bowl. Cover and chill until needed.
3. For the sauce: saute the garlic in the butter. Add the QimiQ Sauce Base, season with the salt, pepper and basil and finish with the Parmesan cheese. Set aside and chill.
4. Pre-heat the Primo Grill with the pizza stone to top heat.
5. Roll out the pizza dough. Spread the white sauce onto the pizza dough, top with the goat cheese, dried tomatoes, olives and pine nuts.
6. Bake with the top down until golden brown.
7. Sprinkle with the sea salt and extra virgin olive oil and garnish with green onions.