



PIZZA WITH STUFFED CHEESE RIM



QimiQ BENEFITS

- Bake stable
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



25



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE DOUGH

125 g QimiQ Classic, room temperature

125 g Butter

25 g Fresh yeast

500 g AP Flour, plain

10 g Salt

150 ml Water, lukewarm

FOR THE CHEESE RIM

125 g QimiQ Classic, room temperature

200 g Pizza cheese, grated

1 Egg(s)

FOR THE TOPPING

400 g Tomatoes, puréed

400 g Mozzarella, sliced

100 g Mushrooms, sliced

100 g Bell pepper(s), finely shredded

100 g Salami, sliced

Oregano, finely chopped

METHOD

1. Preheat the oven to 440° F (conventional oven).
2. For the pizza dough, melt the QimiQ Classic and butter and stir in the yeast. Add the remaining ingredients, knead to a smooth dough, allow to prove once and roll out.
3. Whisk QimiQ Classic smooth. Add the pizza cheese and egg and mix well. Pour into a piping bag, and pipe around the rim of the pizza. Fold the rim over to encase the filling and press hard to seal.
4. Cover the pizza dough with the tomato puree and top with the mozzarella slices, mushrooms, peppers and salami and sprinkle with oregano.
5. Bake in the preheated oven for approx. 15 minutes.