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Pizza italiana à la Plancha

Servings : 4

Prep time : 15 minutes

Cook time : 12 minutes/pizza

INGREDIENTS

500 g of pizza dough or bread dough

4 Tbsp. of tomato coulis

4 Tbsp. of tomato concentrate

2 thinly sliced mozzarella balls

4 Tbsp. grated parmesan cheese

120 g of pepper in oil

20 thin slices of coppa*

2 branches of basil leaves (Stripped)

2 branches of Oregano (Stripped)

Chili oil to taste

INSTRUCTIONS

1. Divide the dough into four pieces and smooth them out finely. Cook one of the four pieces of dough for 3 minutes on the plancha over high heat.
2. Mix the coulis and the tomato concentrate. Turn the pizza dough over and spread the tomato sauce on top.
3. Add mozzarella, Parmesan and peppers and cook under the polished stainless-steel cloche for 6 to 8 minutes, until pizza is done.
4. Slide the pizza onto a plate, add torn pieces of coppa, basil and oregano, and sprinkle with a drizzle of chili oil. Do the same for the other 3 pizzas.

TIPS

You can use all kinds of Italian sausages, cured ham, pancetta