

Grilled pizza with tomato sauce and grilled vegetables

Preparation time: 270 min

Difficulty: Easy

Toppings

- (Vegan) processed cheese: 40g
- Canola oil: 1 tablespoon
- Green zucchini: 1/2
- Parsley: 2 tablespoons
- Red bell pepper: 1
- Salt, Pepper: to taste
- Yellow zucchini: 1/2

Pizza

- Lukewarm water: 120ml
- Olive oil: 1 tablespoon
- Salt: to taste
- Spelt flour: 250 gr
- Sugar: A pinch
- Yeast: 1/2 cube

Sauce

- Olive oil: 1 tablespoon
- Onion: 1
- Pomìto tomato paste: 1 tablespoon
- Vegetable broth: 10ml



Preparation

Crumble the yeast cube into lukewarm water, add sugar and stir to dissolve. In a bowl, mix flour with salt. Slowly add the yeast water to the flour and knead together. Add olive oil at the end and knead for 8-10 minutes until the dough is soft and elastic. Let rise covered in a warm place for at least 1 hour. Then knead vigorously again and let rise for another 2-3 hours.

Peel and finely chop the onion. Heat a pot of oil and sauté the onion until translucent. Stir in Pomìto tomato paste, deglaze with Pomìto tomato fine pieces with herbs and vegetable broth. Simmer on low heat for 8-10 minutes.

Wash zucchinis and peppers and cut into cubes and strips. Brush the vegetables with oil, season with salt and pepper. Light the grill and grill the vegetables for 2-3 minutes.

Flatten the pizza dough on a floured work surface and gently pull apart with your fingers. Place the pizza on a pizza stone, spread with the tomato sauce, zucchini, peppers and vegan processed cheese. Sprinkle with salt and pepper and grill for 5-6 minutes with the grill lid closed. Enjoy with fresh parsley.

For this recipe we used:

Finely Chopped
tomatoes 200 gr

