

Pizza al pomodoro



Ingredients:

- 300 g. white flour
- 300 g. ripe tomatoes
- 5 spoonfuls of oil
- 1 glass of water
- brewer's yeast (1sachet)
- one little mozzarella
- salt



Instructions:

1. Put the flour on a pastry board, add the glass of water, the spoonfuls of oil and a pinch of salt.
2. Knead for a few minutes and then add a sachet of brewer's yeast.
3. Knead the dough, beating it energetically, then flatten it with your open hand and make a disc shape; this disc must be about half centimetre thick.
4. Grease a baking-tin and put into the pizza.
5. Pour a spoonful of oil on the pizza and spread on it the pieces of tomatoes.
6. Then coat the pizza with pieces of mozzarella.
7. Sprinkle with salt, oregano and oil.
8. Put the pizza into a hot oven and cook it for about 20 minutes

