



# Pizza rolls

## DYI

- White flour 350 g
- Lukewarm water 200 ml
- Milk 50 ml
- Dry yeast 5 g
- Salt 1 tsp
- Olive oil 2 tablespoons



01

Pour the flour into a large bowl. Pour lukewarm water and milk into flour. Pour dry yeast into the water, mix and let it rise for 15 minutes.

02

Add olive oil and salt and knead everything into a smooth, soft and elastic dough. Depending on the structure, you can add a spoonful of flour.

03

Knead with a food processor on speed 1 or 2 for 15-20 minutes.

04

Form the dough into a loaf and cover it with a kitchen napkin. Let it rise at room temperature for a good hour so that the amount of dough doubles.

05

Cut and roll into strips, stuff and bake for 15 minutes at 220 degrees.



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