

RECIPE

Breakfast Pizza Dough with Nutella®

Medium

30 min



INGREDIENTS

for 4 portions

1 1/2 cups warm water

3 teaspoon active dry yeast

1 teaspoon sugar

3 cups all purpose flour, sifted 1 1/4 cup all purpose

1 teaspoon salt

1 teaspoon olive oil

Topping

4 tablespoons Nutella®

1/8 cup blueberries

1 small peach, cut into slices

1 large basil leaf, thinly sliced

1/8 cup pecans, toasted and roughly chopped



To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!

METHOD

1 Place a pizza stone in the oven, on the middle rack. Preheat oven to 450 Degrees F. In a medium bowl add yeast and sugar, then add warm water. Allow the yeast to active in a warm spot, for about 10 minutes.

Sift 3 cups flour and salt into a bowl of a stand mixer fitted with the paddle attachment. Turn the mixer on low and slowly add the yeast mixture. Beat for 1 minute on high. Turn off the machine and switch the paddle to a dough hook.

Add half the remaining flour and mix on high for about a minute. Add the remaining flour. Scrap the bottom of the bowl with a rubber spatula. Continue mixing for 1 more minute.

2 The dough will be sticky. Using a rubber spatula, remove the dough onto a floured surface. Knead the dough and form into a ball. Pour olive oil in the center of the dough. Coat with hands and transfer to large bowl. Cover with plastic wrap and a towel.

Allow the dough to rest in a warm place for at least 30 minutes. Coat the inside of a plastic snack bag with cooking spray. Add in the pecans and shake around. Set Aside.

Place the dough on a lightly floured surface and divide into 4 even pieces. Shape each ball into a round and cover with a damp kitchen towel. Allow to rest for 20 minutes in a warm spot.

3 On a well floured surface, one at a time, stretch each ball out by hand to about 9" inches. Make an indentation to create a crust. Using a fork, poke holes in the center of the dough to prevent the dough from rising in the middle.

Carefully slide the dough onto the hot stone Bake about for 10 minutes, or until golden brown. Transfer to cooling rack.

Once cool enough to handle, spread an even layer of Nutella® from the center towards the crust. Top with blueberries, peaches, pecans and basil. Cut into slices and serve.