



# Favourite pizza



## Rezept für 4

### Ingredients for the dough

15 g yeast  
1 pinch of sugar  
1 tbsp malt powder (health food shop)  
320 ml water, lukewarm  
50 ml olive oil  
500 g flour  
1 tbsp salt

### Ingredients for the almond and basil pesto

160 g brown-skinned almonds  
140 g basil leaves  
2 cloves of garlic  
400 ml olive oil  
100 g parmesan, freshly grated  
salt and freshly ground black pepper

### Ingredients for the topping

250 g crème fraîche  
4 tbsp pesto  
300 g potatoes, washed thoroughly and shaved into thin slices with the skin on  
200 g pecorino, grated  
2 handfuls of spinach leaves  
1 handful of basil leaves  
3 tbsp pesto  
100 g pecorino shavings  
black pepper, crushed

### To prepare the dough

To make the dough, dissolve the yeast in water along with the sugar and malt powder. Add the olive oil and flour, and knead for 10 minutes in the food processor (or by hand) to create a smooth dough. Wrap in cling film so that it is airtight and rest in the fridge for 2-3 days.

### To prepare the almond and basil pesto

To make the pesto, chop the almonds and roast for approx. 8 minutes at 160 °C (hot air). Leave to cool. Mix the basil and garlic with the olive oil. Stir in the remaining ingredients. Season with salt and pepper to taste.



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### **Anrichten**

Remove the dough from the fridge approx. 2 hours prior to baking. Roll out thinly on a floured surface, leave to rest for a further 10 minutes. Spread with the crème fraîche and pesto. Arrange the potatoes on top and sprinkle with the pecorino. Bake for approx. 15 minutes at 220 °C (hot air). Once baked, add the spinach and basil leaves. Top with the pesto and serve with the pecorino and crushed pepper.