

## MINI FRIED AND BAKED PIZZAS



### Ingredients (yields 8 pizzas):

- 1 basic pizza dough recipe
- 1 simple tomato sauce recipe
- 200 g of grated mozzarella cheese
- 150 g of buffalo mozzarella in balls
- 20 pitted green olives
- 1 large handful of basil leaves
- Olive oil to taste
- Black pepper to taste.

### Preparation:

1. Heat the oven to 240° C.
2. Divide the pizza dough into eight portions.
3. Heat olive oil in a frying pan.
4. Olive oil should be warm but not boiling.
5. Fry each pizza disc for 2 minutes on both sides.
6. Drain on absorbent paper.
7. Accommodate the fried pizzas in a baking dish.
8. Cover with tomato sauce.
9. Tear the mozzarella balls and distribute over the pizzas.
10. Add the olives.
11. Bake in the preheated oven and bake for 10 to 12 minutes.
12. Remove from oven and add basil leaves.
13. Season with black pepper to taste.