

Plats principaux

La pizza facile aux tomates mozzarella et basilic frais

Par [Marc Fosh](#)

Temps total :
75 mn

Parts :
4

Ingrédients

Méthode

Préparation :

0

Cuisson :

0

Parts :

4

Difficulté :

[Missing text '/recipes/details/difficulty' for 'French (Belgium)'] 0

1. For the dough, use the kneading hook and the big bowl from Braun's TributeCollection Food processor FX 3030. After combining the flour, yeast and salt, slowly add the water and oil and mix to a soft dough. Leave the dough to rise for 1 hour. Just leave it rise right into the big bowl since for the pesto the second bowl is ready to use.
2. For the pesto, place all the ingredients except the oil into the jug blender. Start blending slowly, then gradually add the oil and increase to a high speed until smooth.
3. Roll out the dough and garnish to your liking.

This recipe was prepared using Braun's TributeCollection Food processor FX 3030.