



Pizza twists

(16 servings)



Preparation time: approx. 10 minutes

Difficulty: easy

Ingredients

150 g	organic spelt flour (type 630)
100 ml	warm water
1/2 a pack	Bioreal Organic Dry Yeast
1 tsp	organic olive oil
1 pinch	sea salt
1/2 a pack	organic tomatoes, sieved
2 tbsp	organic oregano
	organic pizza seasoning
1 tbsp	organic cheese, grated



Preparation



- 1 Put the flour into a mixing bowl. Add the Bioreal Organic Dry Yeast, salt and knead until a smooth dough is formed.
- 2 The dough should be soft, but not sticky. Leave the dough to prove in a warm place for about 30 minutes.
- 3 Meanwhile, mix the tomatoes with the seasoning. Now roll out the pizza dough thinly, spread tomato sauce over it and sprinkle the cheese on top.
- 4 Cut the dough into strips (approx. 2 cm x 15 cm) and twist them into spiral shapes.
- 5 Place the twists on a baking tray covered with baking paper. Leave them to prove in the oven at about 50 °C (conventional oven) for another 10 minutes.
- 6 Then heat up the oven to 200 °C. Bake for 15 minutes to have soft and tender pizza twists, bake for 20 minutes to have them crispy.