

HOMEMADE PIZZA ROLLS

INGREDIENTS:

Dough:

4 dl tempered water

1 package dry yeast

2 tsp salt

4 tbs olive oil

13 dl flour

Sauce:

1 box canned tomato

2 tbs olive oil

1 tbs oregano

1 little onion

1 garlic clove

1 tsp salt

1 tsp sugar

PREPARATIONS:

1. *Mix all the dry ingredients. Temper the water. Pour the water and oil, knead the dough for 7-10 minutes. Let it rest for 20 minutes before you roll it out in a square.*
2. *Stir the finely chopped onion until it is tender in olive oil, add the chopped garlic, let it stir for additional 2 minutes. Pour in the tomatoes. Let it simmer for 10 minutes. Add the sugar, salt and the oregano.*
3. *Put a thin layer of tomato sauce. Add your favorite vegetables, meat and cheese. Roll the pizza, and cut it into 3-4 cm thick slices. Put the slices on a baking tray. Let it rest for 5 minutes. Bake them in the oven for 10-15 minutes on 230 degrees celsius.*