

Ingredients

All purpose flour-4cup

Yeast-1 1/2tsp

Sugar-1/2tbsp

Salt -to taste

Luke warm water-1cup

Olive oil-

Mozzarella cheese-

Pizza sauce -2tbsp

Onion -1

Capsicum -1

Tomato-1(slices)

Olive -5(sliced)

Mushroom -10(sliced)

Method

In a bowl add 250 ml of luke warm water.

In to that, add 1 1/2 tsp of yeast , 1/2tbsp of sugar and salt , mix well .

Then add 1 cup of maida (all purpose flour) into the yeast mix and stir well .. Cover this mix and keep aside for about 15 minutes ..

In another bowl add 3 cups of flour ,3tbsp of olive oil and mix well ..Now add the flour -yeast mix .Knead for 5 minutes to get a soft dough (Add water if needed) .The dough must be very very soft .Sprinkle olive oil in top of the dough .Cover the dough with a wet cloth and keep this in a tight container for about 1 hour (keep this in a warm place ,i kept it my oven)

After 1 hour take the dough out and again knead well for 2-3 mintes nd keep agian in the old place for another 30 minutes .

Now take the dough out .Remove the cloth and knead .Take some flour and dust the dough .Divide the dough .U can make 2 big pizza from this dough .So take a pizza stone or any comfortbale vessel (or u can take nonstick pan also).Grease the vessel with olive oil .Now place

the dough into the vessel and shape it by pressing dough with hand ..Let it rest for 5 minutes

.Now spread pizza sauce to the top of the dough (spread it evenly . U can get pizza sauce in any grocery).Then place all the toppings (all vegetables) .Then spread mozzarella cheese evenly in the top .Here i used very less amount of cheese ,coz my hubby is very much health conscious (he likes pizza with out cheese !!!) So u can add cheese as much as like .Finally sprinkle olive oil in all part of the pizza .Brush olive oil in the edges of the pizza (u can do it with ur hand itself) We are doing this to get a soft base .

B4 doing all these pre heat your oven for 30 minutes in 180 degree celcious .

Now place the vessel in the stove ,cook for 5 minutes in vey very low flame .We are doing this step to cook the bottom portin of the pizza.

When the oven is ready ,place the vessel in the oven ,bake the pizza for 30 minutes in 230 c .So the delicious vegetable pizza is ready to serve ...

Note : If u want a thin pizza ,take a small dough and shape it in the vessel or pizza stone .Now make small small holes with a fork ..So that the dough wont become thick as it is having holes ..

Love

:)

Veena