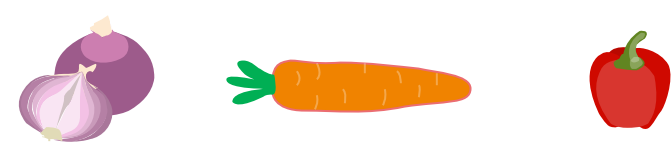




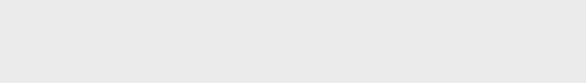
Italian Style
**How to Make Awesome
Pizza**
Based on fermented cake

**Food Material You
Need to Prepare**



200 grams of flour, 0.5 tablespoons of salt, 1 tablespoons of sugar, 6 milliliter oil, 2 grams of yeast, 100 grams of ham, crabs, green peppers, red peppers, onions, 0.5 unit of cucumbers, 0.5 unit of carrots, Ma Su lira cheese 130g, appropriate amount of tomato sauce and black pepper.

Procedure

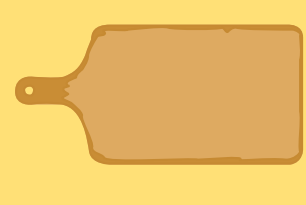


1

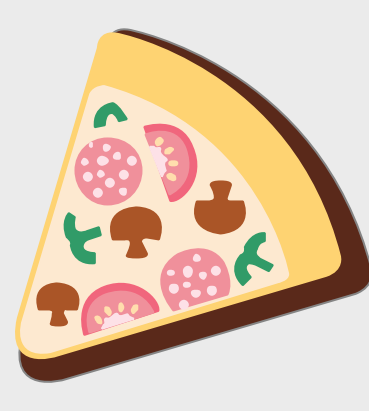


Add the yeast, oil, salt and sugar to the flour, then use warm water to mix noodles until it is not sticky. Then put noodles in the pot and cover them with a fresh-keeping film for a few hours. Meanwhile, wash the green pepper and onion, cut it into pieces and silk, drain the water with the cucumber and carrot slices (it must be fully drained, otherwise the pizza will be wet).

2



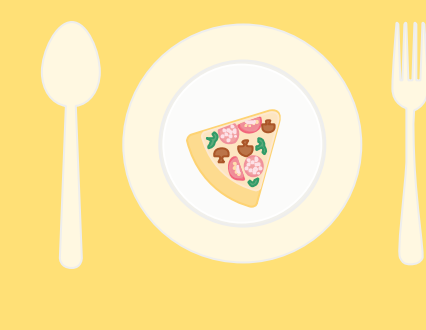
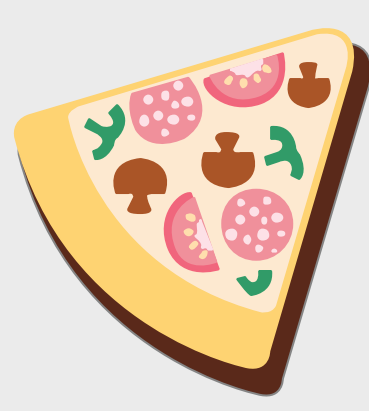
When the surface gets fat and soft, then roll it into pancakes. Put a layer of butter into the Pizza dish, put the cake in the dish with a bit thick side. Use a toothpick to put a lot of holes on the pancake.



3



Spread tomato sauce, a small amount of Ma Su lira and black pepper (according to personal taste) on the pancake. Then put all the ingredients on the surface of the pancake according to your own preferences. Finally, sprinkle a thick layer of Ma Su lira.



Preheat the oven, put the plate in it, bake for 220 minutes and cook for 15 minutes, then done!

4

