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Recipe:
Homemade piza



Ingridients:
160 ml tomato sauce
300 g salami
200 g cheese
1 x zucchini
1 x red pepper
1 x yellow pepper
1 x oregano

Difficulty:

General description and procedure:

- After we have made the dough, you can make it according to the recipe you can find at this link: Pizza dough, take a baking sheet and coat it with oil so that the pizza will not stick to it.
- Put the dough on the baking sheet and spread it over the entire surface.
- Spread the dough evenly with tomato sauce and sprinkle oregano on it.
- Cut the salami choose ham, Bled salami, prosciutto, dry salami, etc. into thin slices and place them on top of the sauce.
- Then you grate the cheese and sprinkle it over the salami.
- Also thinly slice the zucchini and place them on top.

- Finally, cut the peppers into thin, long pieces and sprinkle them on top of the pizza.

- Bake the pizza in a preheated oven at 200°C for about 45 minutes.