

## Pizza with truffle and cherry tomatoes

### Ingredients

#### For the pizza dough

- 400g all-purpose flour
- 250ml water
- 10g dry yeast
- 10g salt
- A little sugar
- 10g sunflower oil
- A little fresh thyme

#### For the pizza topping

- **100g Truffle Paste (Art. 55127)**
- 250g fresh mozzarella
- Parmesan cheese (grated)
- A few cherry tomatoes

### Cooking instructions

1. Put all the ingredients for the dough in the blender and mix with using the hook on low speed for 4 minutes.
2. Allow the dough to rest for 1 hour, covered in a warm place.
3. Spread the dough on long narrow pizza bases and grill for 1 minute on each side.
4. Spread on the base the Truffle Paste, add the mozzarella, the cherry tomatoes and pour the grated parmesan on top.
5. Bake at 190°C for about 10 minutes.