



Triangle mini pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

For dough:

- 15 grams of yeast
- 75 ml of water
- 225 grams of flour
- 1/4 spoon of salt

For topping:

- 2 tomatos, sliced
- 2 red onions, sliced
- couple of black olives
- 100 grams of feta cheese
- 1 spoon of oregano
- 1 spoon of rosemary
- 1 spoon of olive oil
- 90 ml of water

Instructions

1. Mix yeast with 40 ml of water, sugar and 1 spoon of flour. Place in warm place till the mixture doubles.
2. Stif flour, add pinch of salt, add yeast mixture and remaining water.
3. Kned the dough and keep it in warm place for 90 min till it rise.
4. Boil 90 ml of water in separate pot, add slices of onion, oil, rosemary and oregano, till water boil down.
5. Roll the dough, about 3 mm thick, cut triangles, place them on the baking tray.

-
6. Put one slice of tomato, a bit of onion, 1 or 2 olives and slice of feta on each triangle.
 7. Bake about 10-15 min, in preheated oven, in 200 degrees.